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ABOVE & BEYOND





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December

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December

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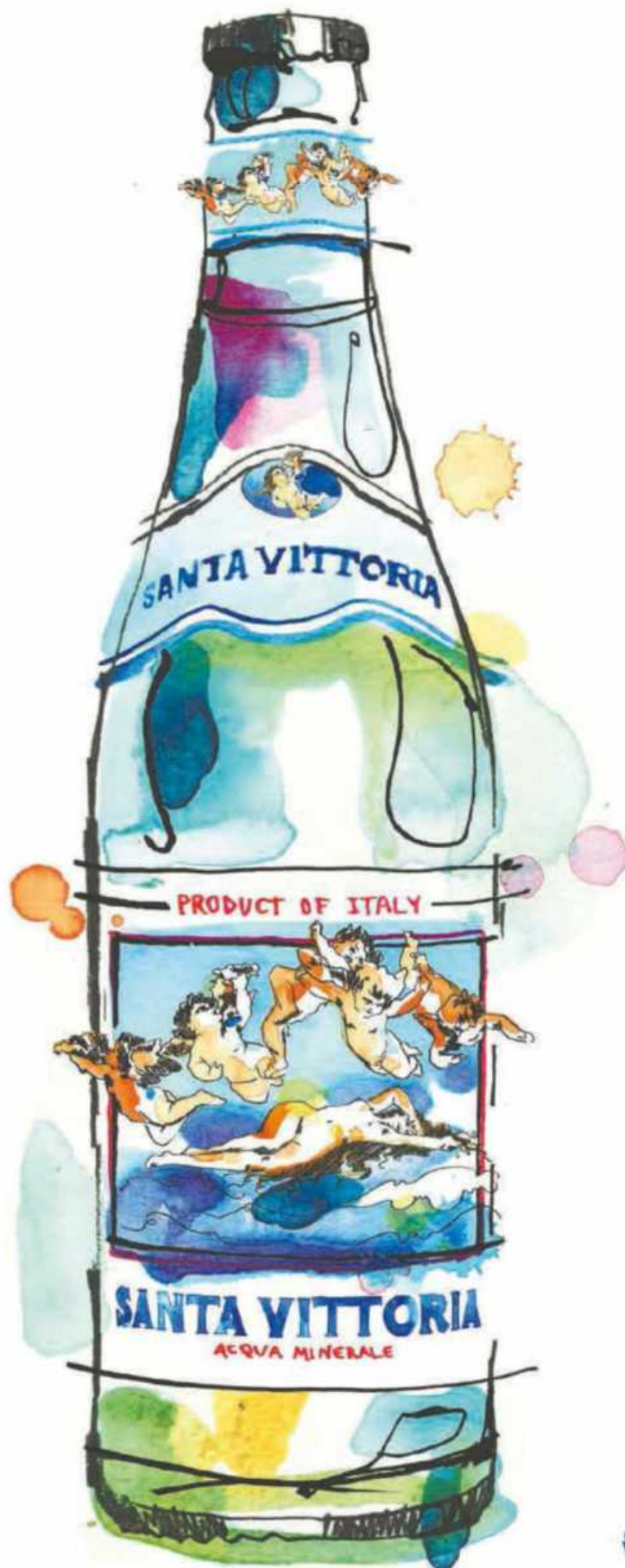
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ACQUA MINERALE

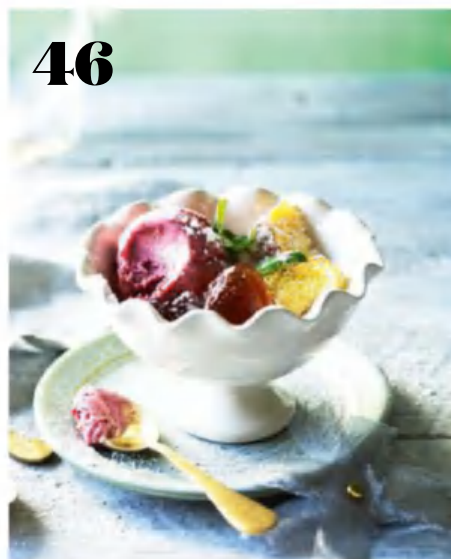
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DECEMBER 2015

menus

*So many ways to enjoy Christmas – the good times start here
with three menus for your entertaining pleasure.*

DRINK SUGGESTIONS MAX ALLEN



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118

SEAFOOD LUNCH

Lobster, peach and mint
salad with smoked almonds
(RECIPE P122)

Sri Lankan crab curry with
pol sambol (RECIPE P136)

Vicky Pollard sundae
(PICTURED; RECIPE P46)



Normally I wouldn't dream of suggesting you drink the same thing all the way through a meal, but I honestly can't think of many better matches with all these dishes than riesling in all its glorious diversity: young, dry *Clare riesling* to start; off-dry, grapy *Tasmanian riesling* with the curry; and sweet, *late-harvest riesling* with dessert.

DO-AHEAD CHRISTMAS

Cured salmon with
Bloody Mary salad (RECIPE P118)

Roast turkey with sour-cherry
stuffing and pickled cherries
(PICTURED; RECIPE P153)

Nectarine, muscat and yoghurt
trifle (RECIPE P160)



Vodka-cured salmon? Perfect excuse for a *vodka and lime* if you ask me (Christmas isn't Christmas without a stiff drink or two). Roast turkey and cherries? A dish that could've been designed with that classic Aussie Christmas wine, *sparkling shiraz*, in mind. And with the trifle? A glass of the same *muscat* you used to make the jelly.

CHRISTMAS EVE GATHERING

Barbecued scallops with
seaweed butter and rye bread
(PICTURED; RECIPE P118)

Char-grilled sirloin with green
papaya and jaew (RECIPE P50)

Cherry, almond and
burnt-butter tart (RECIPE P148)



Christmas Eve brings out the traditionalist in me and, while I wouldn't go so far as to suggest old-fashioned northern hemisphere drinks like *eggnog* or *mulled wine*, I would go for classics with this menu: *Champagne* with the scallops, good *pinot noir* with the beef, a slightly chilled glass of *muscat* with the tart.



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*compared to previous range, based on room temperature of 25°C.



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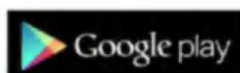
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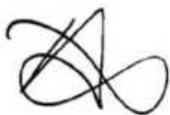
Spit-roasted gyros will be the centrepiece of my family's *Christmas lunch* this year. Cousin John has taken on the mantle and responsibility of *spit master*

and will take great pleasure in marinating the meat, preparing the coals, and all the other secret men's business that goes with this age-old Greek tradition. Ours will not only be a large gathering this year (there will be 41 of us), but also a culturally diverse one. John was born in Sri Lanka and other members of the clan hail from Vietnam, Zimbabwe, Croatia, Canada, Lebanon and Cyprus, where my parents, aunties and uncles were born – a slice of multicultural Australia in suburban Melbourne. It's a special day for our family and I hope this Christmas issue of *Gourmet Traveller* goes some way in helping to make yours a special one, too.

We've prepared tasty new ideas for the turkey (see page 124), fruity trifles (page 154) and luscious cherries (page 146). Pat Nourse hosted a ham tasting to find the country's best (page 92) and we hit the shops for our gift guide (page 102).

If you're in the market for the perfect Christmas food hamper, we can help you with that, too. We've partnered with Snowgoose to bring you the ultimate Christmas collection, including Baker D Chirico's gingerbread stars and a sour-cherry pudding made exclusively for the hamper by Dessertmakers. See page 96 to order yours.

Happy December,



Anthea Loucas

PS Dreaming about a trip away? Join us on the inaugural *Gourmet Traveller* luxury river cruise with APT. Hosted by food director Emma Knowles, we'll travel through Bordeaux and the Rhône in search of France's finest food experiences. Details page 112.

ON THE COVER Nectarine, muscat and yoghurt trifle (recipe page 160)
Recipe **Lisa Featherby** Photography **William Meppem**
Styling **Emma Knowles** Merchandising **Rhianne Contreras**

CONTRIBUTORS



RHIANNE CONTRERAS

Rhianne Contreras began her styling career when she moved to Sydney from the United Kingdom in 2010. This issue she has styled our Christmas gift guide (see page 102), and says she

likes looking for treasures off the beaten track. "I'm always wandering down side streets and seeing where it takes me," she says. What's top of her wish list? "The Leica camera would capture special travel moments beautifully."



LORRAINE GODSMARK

One of Australia's most respected pâtissières, Lorraine Godsmark has polished her craft over the years in Sydney at Rockpool, Six Seven Ate and Yellow, and now wows the city's

pastry aficionados with her work at Lorraine's Pâtisserie. In this issue she shares her secrets to perfecting Christmas cake, a dish she says is as much of a pleasure to make as it is to eat. See page 56 for your taste.



JOHN LAURIE

Born in Adelaide and based in Melbourne, photographer John Laurie has shot both cities extensively for GT, but he also makes regular trips to more exotic destinations on assignment for our

travel pages. For this issue he photographed Kyoto for the feature on page 174. "It's a place steeped in cultural richness and traditions," he says, "but mixed with a strong sense of growth and youthful energy."



OUR FAVOURITE PLATES OF THE MONTH

THE MAR-TINNY

Of all the things Elvis Abrahamowicz and his cohorts can at their new deli (peas, fish, T-shirts), nothing comes close to eliciting quite the same squeals of delight as barman Mikey Nicolian's simple but effective Martini in a tin. A Martini in a tin! *Continental*, 210 Australia St, Newtown, NSW, (02) 8624 3131 PAT NOURSE

SNACKS

Andrew McConnell's latest venture is a wine bar named Marion. The smart décor (white-washed bricks, marble, copper) and wine list are well matched with the daily changing menu. Standout snacks include sea urchin on a squid-ink cracker with finger lime – much goodness in two bites – and ox tongue mortadella with grated horseradish and chive flowers: pretty and powerful. *Marion*, 51-53 Gertrude St, Fitzroy, Vic, (03) 9419 6262

MICHAEL HARDEN

TUNA ON A TARO CRISP

There were plenty of highlights on the recent Black Bird dégustation, but an opener of crisp taro chip topped with pristine, sustainable tuna, avocado, micro-shiso leaves and briny, pop-in-the-mouth oscietra caviar has to be a candidate for snack of the year. *Black Bird Bar & Grill*, Riverside Centre, 123 Eagle St, Brisbane, Qld, (07) 3229 1200 FIONA DONNELLY



PHOTOGRAPHY MERVILLE (LORRAINE GODSMARK) & PAT NOURSE (JOHN LAURIE) ON THE COVER: TRIFLE BOWL AND BOWLS FROM THE BAY TREE NAPKIN FROM HALE MERCANTILE CO. FIR BAUBLE FROM MY CHRISTMAS AUSTRALIAN HOUSE & GARDEN BAUBLES FROM MYER. RIBBON FROM VANDOROS FINE PACKAGING. BARK STAR, LEAF AND LIGHT GARLANDS FROM MEDITERRANEAN MARKETS. ALL OTHER PROPS STYLIST'S OWN. STOCKISTS P207.

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CHOW DOWN

Hong Kong chef May Chow is appearing at the Melbourne Food & Wine Festival.



EVENTS

A feast of a festival

The 2016 Melbourne Food & Wine Festival line-up revealed.

Melbourne is no stranger to being flocked with top-flight international talent at the beginning of each year and, if the programming for the 2016 instalment of the Melbourne Food & Wine Festival is any guide, March will be no exception.

For starters there's a double-dose of exciting young talent on the Chinese food front. May Chow, chef and proprietor of Hong Kong hotspot Little Bao, is on board, maximising fun in a bun, and she's joined by none other than Danny Bowien, the Oklahoma-raised chef whose spicy-food-without-borders approach has made Mission Chinese the talk of both US coasts. From a more classical background, but offering every bit as much star power, comes the mighty Pierre Koffmann, master of the stuffed pig's trotter, and mentor to a generation of Francophile British chefs (Marco Pierre White among them). Piedmontese brothers Manuel and Christian Costardi from Hotel Cinzia will share their expertise in risotto (they have more than 20 on their menu), while Paul Cunningham from the restaurant of Denmark's Henne Kirkeby Kro inn and Paul Carmichael, head chef at Sydney's Momofuku Seiobo, will also venture to Melbourne for the event.

And it's by no means all about the imports. Local hero Guy Grossi will cook a lunch stretching the main straight of the Melbourne Grand Prix circuit, and this year's Festival Hub, Queensbridge Square, will transform into an Urban Dairy with local and international cheese, yoghurt and ice-cream makers. Who's hungry? Melbourne Food & Wine Festival, 4-13 March, melbournefoodandwine.com.au MICHAEL HARDEN

SHINE ON

Save a little sparkle for the Christmas table, we say. Handmade in either brass or copper, these salad servers (\$66) from Lightly's 10th anniversary collection, Infinitude, are simple yet striking. Just the kind of festive adornment we're into. lightly.com.au



PICK OF THE PANETTONES

Italian pasta experts Rustichella d'Abruzzo have done a complete re-package of their entire Christmas range. Our pick? Their zesty panettone classico (\$58 for 1kg) made with raisins, candied citron and orange. enoteca.com.au

SCOTCH PROPERTY Santa will enjoy his Christmas Eve tippie even more when it comes in one of Riedel's new Nachtmann Prezioso whisky tumblers (\$139.95 each). Available in red, green, black and yellow. riedelglass.com.au





BEACH BANANAS

Don't bother trawling your plate in search of anything fruity or yellow if beach bananas wash up on a menu near you. These tiny green banana-shaped succulent leaves are plucked from a purple pink-flowered coastal groundcover plant called beach banana (*Carpobrotus rossii*) or karkalla or pigface. They're crisp, juicy, and slightly salty – a natural fit with most seafood.

Peter Moon, head chef of Brisbane's Anise, likes to team beach bananas with scampi. "They're a unique garnish and have a nice, salty astringency which goes well with sweet seafood," he says. "I also like to use them in salads – pearl barley with pickled carrot and blanched karkalla is a nourishing alternative to a leaf salad." If he's out beach fishing on Moreton Island, Moon forages for larger beach banana leaves, then later tosses them in the pan used to cook the fish, coats them in butter and serves them meunière style. "You don't need much salt, just some olive oil and a little pepper."

FIONA DONNELLY

BLOOMING TALENT
Florist Sophia Kaplan.



MEET YOUR MAKER

Florist Sophia Kaplan

Tree peonies, dahlias and dogwood blossoms are on the menu for the festive table.

In 2013 Sophia Kaplan quit her coordinator job at a creative agency and moved to Paris to take up floristry. The opportunity to hang out with plants and flowers every day was just the kind of time out she needed, it turned out. These days when she's not on holiday picking wildflowers in the French Alps, she's wrangling branches of dogwood and crab-apple with dusty dahlias or clematis from her kitchen table in Sydney's Surry Hills.

What's the Sophia Kaplan signature?

I love using living plants rather than cut flowers and try to encourage clients to make this a part of their brief – it's a more natural style and lets the flowers be more themselves. And I use lots of strange-shaped foliage.

What is the most fulfilling part of your work?

To bring a sense of nature into your day in a way that focuses your attention on it is exciting, therapeutic and beautiful. That and constant change: there's no chance for any flower to become dull because they're never around for long enough.

Do you have any favourite blooms to work with over summer?

Beautifully scented garden roses, tree peonies and delicate flannel flowers. Dahlias will be peaking in December and will suit any occasion, too, and the dogwood blossoms will be turning into baby fruit, which is perfect for Christmas lunch or dinner parties. *Sophia Kaplan Plants & Flowers, 0449 877 277, sophia-kaplan.com* MAGGIE SCARDIFIELD

FREE FEED SBS has launched the Food Network – a free-to-air television channel dishing up food content 24/7. Australian chef Curtis Stone, "Spice Prince" Reza Mahammad and Anthony Bourdain will feature, among other personalities.



REWIND

IN December 1984...

WE COOKED

Macadamia and walnut puddings with rum sauce



WE DINED AT

The Taj Mahal Hotel, Bombay



WE WISHED FOR

A Gaggia cappuccino machine in orange

PHOTOGRAPHY ALANA LANDSBERRY (MEET YOUR MAKER) & RODNEY MACUJA (PRODUCERS & DOG BOOK) STYLING AIMEE JONES (PRODUCERS)



DOG'S BREAKFAST

Japanese food stylist Natsuko Kuwahara shares 100 photos of her very hungry pup in *Bread and a Dog* (Phaidon, pbk, \$19.95).



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THE PRODUCERS

Winnow Chocolates

Artisan chocolates dotted with 24-carat gold leaf? 'Tis the season, after all.

WHO Chocolatier Amanda McKeith started Winnow Chocolates in 2013. These days she crafts everything from brittle bars of white chocolate with Turkish delight or summer berries to dark chocolate-dipped oranges in her small kitchen in Sydney's Waterloo.

HOW Winnow Chocolates are made using the traditional French method of hand-tempering on marble, which gives them their unique shine and snap. "This technique has become something of a lost art, with machine-based tempering the preferred method for chocolate companies these days," says McKeith. The marble, together with the constant movement of a palette knife and scraper, reduces the temperature. "It works to re-crystallise the chocolate, allowing it to be moulded".

WHAT McKeith uses an organic Belgian couverture as the base. "The chocolate doesn't contain any vegetable fats, artificial preservatives or additives, so what you're tasting is real chocolate," she says. The tempered chocolate is then combined with dried fruit, nuts and spices that have been sourced from local producers.

WHERE Exclusively from winnowchocolates.com. LAKSHA PRASAD

> Clockwise from bottom left: milk chocolate salted caramel cubes and dark chocolate golden honeycomb cubes, \$39.95 per box (pictured); salted caramel balls, \$13.50 per bag; candied orange slices with gold leaf, \$24.95 per box; assorted brittle, \$8.95 per bag.

WINNOW CHOCOLATES

TABLE SPREAD

Society "Tab FR" linen napkin in Tisana grey from Ondene. Plate from Mud Australia. All other props stylist's own. Stockists p207.



GOURMET TRAVELLER HOT PLATES

Our restaurant critics' picks of the latest and best eats, updated weekly on our website:

gourmettraveller.com.au

HONG KONG

Celebrated Beijing sushi chef Max Levy opens **Okra** on Queen's Road this month. Downstairs it'll be drinks and share plates, with an emphasis on fish offal (hello, fish maw, rendered tuna lard and charred garlic shoots on rice), while the set menu served in the eight-seat upstairs area will offer the likes of mantis shrimp on poached kale dressed with smoked dashi. Expect the sake to hew organic and the wine to lean unusual.

HOBART

Pinbone chefs Jemma Whiteman and Mike Eggert, and manager Berri Eggert swap Sydney for Hobart this month for a summer residency at **Franklin**. A Sunday booze-fuelled brunch is confirmed, while Thursdays, Fridays and Saturdays see the team doing a menu that's either "ghetto Chinese or a Sidecar-style wine bar" alongside Franklin's regular operations.

BRISBANE

The team behind Fortitude Valley's Thai hotspot Longtime is unleashing a fresh beachfront sibling at Burleigh Heads on the Gold Coast. **Rick Shores** is due to get rolling in early December, with head chef Jake Pregnell at the



MAX LEVY

burners and Longtime's Ben Bertei overseeing both venues.

MELBOURNE

Andrew McConnell has delivered a double whammy, opening two businesses within weeks (and blocks) of each other. **MeatSmith**, a collaboration with butcher Troy Wheeler, offers everything from heritage meat to house-cured charcuterie, groceries, vegetables and wine. **Marion**, on the other hand, has former Cutler & Co sous-chef Allan Eccles in the kitchen sharing his love of modern Parisian wine bar food.

SYDNEY

Damien Pignolet (Bistro Moncur, Claude's) will return to the eastern suburbs in the new year, this time as the new executive chef at Rose Bay's **Regatta**. Pignolet is currently looking for a new head chef and takes over the kitchen on 1 January.



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MEDCOM

ON THE PASS

Tony Carroll, Jolleys Boathouse

What made you move from the UK to Australia?

I came to Sydney when I was working on the QE2 world cruise and loved it right away. When it finished, I came back and got a job at Bennelong. It was bizarre – all of a sudden I was cooking at the Opera House and watching boats go past every day.

How has your cooking style evolved?

The food I do is reflective of where I live. In London it was traditional European; in Australia it's cleaner, and Asian flavours really come into play. Adelaide can be 40 degrees for weeks at a time so simple dishes work well.

What's your favourite summer ingredient?

There's so much seafood around Adelaide at this time of year: prawns, marron, flathead, local snapper.

What will we be eating at Jolleys over the break?

We do a sambal-seared Port Lincoln tuna with a banana-blossom salad and coconut tamarind chilli dressing. Flathead from St Vincent's gulf is also beautiful; we serve it grilled with a spelt salad, roasted pumpkin, green harissa and preserved lemon.

What's in Tony Carroll's fridge at Christmas?

Cured salmon, prawns, maybe some Kangaroo Island southern rock lobster, and if I can get my hands on it, a bottle or two of Samuel's Gorge Comet Tail sparkling red. *Jolleys Boathouse, 1 Jolleys La, Adelaide, SA, (08) 8223 2891, jolleysboathouse.com*
EMMA HUTTON

BOATMAN'S CALL
Tony Carroll of
Jolleys Boathouse.



CALENDAR

ART IS SERVED

The Golden Hour is a new, more casual, summer dining series at **MONA** from executive sous-chef Vince Trim. Either before or during the meal (depending on when the sun sets) diners stroll across to James Turrell's *Amarna* installation. Tickets from \$79.
mona.net.au

COVER STORY

The first ever major retrospective of graphic designer Les Mason is showing at **The Ian Potter Centre: NGV Australia** until April. Mason designed the covers of Melbourne's first food and wine magazine, *The Epicurean*.
ngv.vic.gov.au

PRACTICAL MAGIC

James Viles hosts a new round of workshops at **Biota Dining** in Bowral from 10 December. The summer series includes a workshop on mastering the Robert Plumb Bollyhood oven. \$300 per person, twin share.
biotadining.com

GREAT TASTES

The Taste of Tasmania returns to Hobart. Enjoy platters of smoked goodness, including wild wallaby, flammkuchen Tassie-style and an outdoor cinema. From 28 December to 3 January.
thetasteoftasmania.com.au



GIFT OF GIVING *That tricky Secret Santa is now sorted. Our 2016 Australian Restaurant Guide (\$5.95) is available until 28 December in select newsagencies nationally.*

TROPICAL TABLELANDS

Dinosaur Designs' Louise Olsen and Stephen Ormandy mark 30 years of the brand with their new collection, Rainforest. Stone servers, \$110; earth bowls from \$190.
dinosaurdesigns.com.au



HOLA NOUGAT

Vicens' almond nougat wafers (\$19.95/300gm) are made in Agramunt, Spain, using an old family recipe and local honey. rawmaterials.com.au

ASK THE EXPERTS



RICHARD GUNNER, FEAST FINE FOODS

Meat for big parties: what can you suggest that's low maintenance and high impact?

The eternal challenge with any big barbie is ensuring all meats are cooked to the required doneness at the same time. No mean feat. Something that can really wow a crowd without getting too tricky is a giant share-steak. Ever cooked a tomahawk

steak or centre-cut T-bone? They can weigh upwards of two kilos and feed up to eight or more guests as part of your spread. Good butchers who break their own beef or supply the restaurant trade should be able to cut these bad boys for you to order. The technique is simple: get your grill nice and hot, then sear a nice crunchy brown exterior on your well-seasoned steaks on all sides. Now let them rest either on the rack on the barbie or in a very low-temperature oven while you grill whatever else you're serving. Bring those spectacular steaks to the table and carve them up to the delight of your guests.



THE BOILERMAKER SOUR

SIGNATURE DRINK

The Boilermaker Sour

A lighter twist on the whisky cocktail for lazy summer days.

Eau de Vie's Sven Almenning and Greg Sanderson are the brains behind Boilermaker House, the Melbourne bar celebrating the tradition of drinking beer with a whisky chaser. According to the bar's general manager, Jack Sotti, combining the two ingredients make for a killer cocktail, too. Here, Sotti reinterprets the classic Whisky Sour using Johnnie Walker's Double Black "for that punch of peat", he says. "With the passionfruit, it has pleasant fruity and floral notes and a light fluffy texture. It's a great cocktail if you're just getting into whisky, and makes for a cracking apéritif." *Boilermaker House, 209-211 Lonsdale St, Melbourne, Vic, 0424 270 082, boilermakerhouse.com.au*

> Combine 50ml blended Scotch whisky, 20ml lemon juice, 15ml sugar syrup (2:1 ratio; see cook's notes p208), 15ml eggwhite and 10ml fresh passionfruit pulp in a cocktail shaker. Shake once without ice to emulsify the eggwhite, then fill with

ice and shake again. Add 50ml hoppy American pale ale (Sotti uses Feral Hop Hog from Western Australia) and strain into a tumbler, coupette or, if you have it, a pewter mug. Finish with a few drops of Angostura bitters and serve.

PHOTOGRAPHY RODNEY MACUJA (SIGNATURE DRINK, WAFERS & JAR) ILLUSTRATION LAUREN HAIRE
STYLING AIMEE JONES (SIGNATURE DRINK)

CHERRY CHRISTMAS *Where there's ham, may there always be sour cherries. The Essential Ingredient's version (\$13.95 for 350gm) comes lightly pickled in port vinegar and spiced with cinnamon, cloves and nutmeg. essentialingredient.com.au*



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Christmas baubles

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1 Strata ball decoration, \$4, from Domayne. **2** Geo pentagon glass ornament, \$6.95, from Domayne. **3** Society "Tab" linen tablecloth in Ghiaccio, \$520, from Ondene. **4** Teal ribbed ball decoration, \$4.95, from Domayne. **5** Down to the Woods budgie in mint, \$12.95, from The Woodsfolk. **6** Down to the Woods "Geo" swing tag, \$2.95, from The Woodsfolk. **7** Kate Spade NY "Be Merry Be Bright" decoration in green and turquoise, \$70, from Papier d'Amour. **8** Ombre tree decoration, \$8.95, from Country Road. **9** Färgton gift wrap decoration, \$3.99 for set of six, from Ikea. **10** Dinner plate, \$50, flared dinner plate, \$50, medium Pebble bowl, \$65, and Pebble cereal bowl, \$45, from Mud Australia. **11** Down to the Woods feather cluster decoration, \$4.95, from The Woodsfolk. **12** Skimmer block candle holder, \$9.99, from Ikea. **13** Copper black ornament, \$7.95, from

Domayne. **14** Black bauble, part of 24-piece set, \$39.99, from Myer. **15** Grey Roe vase, part of set of three, \$59.95, from Country Road. **16** Down to the Woods white feather cluster decoration, \$4.95, from The Woodsfolk. **17** Hand-cut crystal Champagne glasses based on 19th-century originals used throughout, \$55 each, from The Country Trader. **18** Down to the Woods "Geo" princess decoration, \$12, from The Woodsfolk. **19** Star bell decoration, \$12, from Papier d'Amour. **20** Feather bauble, \$4, from Papier d'Amour. **21** Down to the Woods blackboard tag shields, \$7 each, from The Woodsfolk. **22** Charcoal bauble, part of a 24-piece set, \$39.99, from Myer. **23** Enamelware salad plate, \$10, and dinner plate, \$12, from West Elm. **24** Historisk gift tag, \$1.69 for set of 10, from Ikea. **25** Society "Tab FR" linen napkin in Fumo, \$245 for set of six, from Ondene. **26** Down to the Woods monochrome garland, \$39, from The Woodsfolk. **27** Society "Bon" linen napkins in Melaverde, \$235 for a set of six, from Ondene. **28** Origami Tabla Birds white silver

decoration, \$7.50, from Papier D'Amour. **29** Pebble cereal bowl, \$45, and dinner plate, \$50, from Mud Australia. **30** Star tree ornament in blue, \$5.95, from Domayne. **31** Down to the Woods Scandi stars, \$4.95 each, from The Woodsfolk. **32** Diamond drop ornaments, \$5.95 each, from Domayne. **33** Mercury sphere candle holder, \$29, from The Country Trader. **34** Star ornament, \$5.95, from Domayne. **35** Small wool and jute ball, \$7, from Papier d'Amour. **36** Gold-dipped pyramid ornament, \$5.95, from Domayne. **37** Antique French silver hotel cutlery, \$25 each piece, from The Country Trader. **38** Roe copper vase, part of a set of three, \$89.95, from Country Road. **39** Linen ribbon, \$9 each, from East of India. **40** Star with mirror faces, \$54.55, from Heaven in Earth. **41** Hanging copper globe ornament, \$15.95, from Domayne. **42** Copper black ornament, \$7.95, from Domayne. **43** Confetti glass ornament in copper, \$9.95, from Country Road. **44** Diamond side plate, \$22.90, from Citta Design. **45** Mercury decorations, part of a set of seven, \$25.46, from Heaven in Earth. **46** Noel silver star, \$8.95, from Country Road. **47** Noel gold star, \$8.95, from Country Road. **48** Diamond dinner plate, \$29.90, and side plate, \$22.90, from Citta Design. **49** Dipped gold glass ornament, \$9.95, from Domayne. **50** Feather bird on jute hanger, \$12.50, from Papier d'Amour. **51** Cone glass decoration, \$8.95, from Country Road. *Stockists p207.* ●

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SUMMER CATCH

Outdoor entertaining calls for quick and bright dishes. This is where our selection of go-to seafood recipes comes in – ocean trout or prawns on the barbie?

GOURMET TRAVELLER HOT PLATES

Our restaurant critics' picks of the latest and best eats, updated weekly on our website:

gourmettraveller.com.au



CHRISTMAS ROASTS

We're talking more than turkey when it comes to Christmas roast ideas. From goose to pork belly, we've got plenty more on our website.



HOME-BAKED CHRISTMAS GIFTS

Hop online for our collection of home-baked treats that make perfect gifts, from bite-sized gingerbread to cakes iced with fondant.

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CHRISTMAS PUDDINGS

Whether you favour traditional or a modern twist (Christmas pudding ice-cream, we're looking at you), we've rounded up our best-ever Christmas feast finales.



Videos

We have ham carving tips from Australian Pork's Mitch Edwards, and The Little Veggie Patch Co shows us how to pinch out seed heads.

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in this issue

SCOOP Check out our restaurant critics' hot new picks. Turn to **page 31**.

SHOP Keep it easy. See **page 52** for shopping lists for our Gourmet Fast recipes and pick up more than 150 recipes with our Gourmet Fast App.

CONNECT Get the full menus and contact this month's reviewed restaurants, Melbourne's Anchovy (**page 79**) and Automata and Silvereye in Sydney (**page 85**), at the touch of a fingertip.

WATCH Mitch Edwards of Australian Pork has tips on carving ham (see our ham tasting on **page 93**) and Mat Pember has advice on pinching out seed heads (**page 60**).

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Alfresco ENTERTAINING

Dreaming of a stress-free Christmas? With the Tefal Cuisine Companion you can whip up a festive feast without the fuss.





Entrée

Light-as-air savoury treat

Double-baked cheese and thyme soufflé

Prep time 15 mins, cooking 1 hr

Serves 6

Softened butter and finely grated parmesan, for greasing and dusting

- 1½ cups milk
- ½ cup plain flour
- 1 tsp Dijon mustard
- 1 tsp thyme leaves, plus extra sprigs to serve
- ¼ tsp cayenne pepper
- 60 gm butter
- ½ cup finely grated parmesan
- 1 cup grated tasty cheese
- 3 eggs, separated, plus 1 extra eggwhite
- ¾ cup cream

1 Preheat oven to 200C. Brush six ¾-cup ramekins with butter and dust with parmesan; shake out excess. Place milk, flour, mustard, thyme and cayenne in Cuisine Companion bowl with whisk attachment fitted. Season to taste and mix at speed 7 for 1 minute. Add butter and launch Sauce Program at speed 4 at 90C for 8 minutes. Cool.

2 Add ¼ cup parmesan and ½ cup tasty cheese; mix at speed 8 for 50 seconds, then add egg yolks and mix for 50 seconds. Pour mixture into a large mixing bowl.

3 Place eggwhites in clean Cuisine Companion bowl with whisk attachment fitted. Run Cuisine Companion, without the stopper, at speed 7 for 7 minutes. Gently fold eggwhites into cheese mixture, then divide among ramekins, place on an oven tray and bake until puffed, golden and just set (15-20 minutes). Cool for 10 minutes.

5 Meanwhile, place cream in a microwave-safe jug and microwave on high for 30 seconds. Turn out soufflés into individual shallow ovenproof dishes, pour warm cream over each and top with combined remaining cheeses. Garnish with thyme sprigs. Bake until soufflés are puffed and golden (15-20 minutes).

TIP If preferred, omit step 5 and serve hot soufflés straight from the oven with a crisp salad on the side.



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Main

Slow-cooked perfection

Crisp pork belly with apple sauce

Prep 30 mins, cooking 2 hrs (plus chilling)

Serves 4-6

- 2 pieces (500gm each) boned pork belly, skin on
- 6 sprigs rosemary
- 6 sprigs parsley
- 1 small onion, chopped
- 1 tsp peppercorns
- Olive oil and salt, for roasting
- Mixed roast vegetables, to serve
- Apple sauce**
- 4 apples, peeled, cored, coarsely chopped
- 2 tbsp water
- 2 tbsp brown sugar
- 1 tbsp grated ginger
- Pinch mixed spice

1 Place one piece of pork in the Cuisine Companion steamer basket. Add herbs, onion, peppercorns and enough water to come halfway up the pork. Launch the P2 slow-cook program at 100C for 1 hour. Repeat with remaining pork.

2 Transfer the pieces of cooked pork to a board or tray lined with baking paper to drain, and pat dry with paper towels. Cool, then refrigerate overnight, uncovered.

3 Preheat oven to 220C. Place a wire rack over a baking dish. Using a small sharp knife, score pork skin at 5mm intervals. Massage oil and salt into skin, then place on rack. Roast until skin is crisp (around 45 minutes).

4 For apple sauce, place all ingredients in Cuisine Companion bowl fitted with the ultrablade knife and cook at speed 3 at 100C until apples are very tender (10-15 minutes, then mix at speed 10 for 40 seconds).

5 Serve pork thinly sliced with roast vegetables and apple sauce on the side.

TIP Ask your butcher for pieces of pork belly with a nice even thickness and to remove any bones.



Discover what it means to cook with confidence this Christmas with the Tefal Cuisine Companion.

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Fare exchange

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MASTER DINING Salt and pepper veal sweetbreads

GORDITA Spatchcock, freekeh, pickled tomatoes and harissa yoghurt

BAR CLARINE Carolina rice cakes with boiled-peanut hummus

BIG BESSIE Vicky Pollard sundae



Master's salt and pepper
veal sweetbreads (RECIPE P44)



REQUEST A RECIPE

To request a recipe, write to Fare Exchange, *Australian Gourmet Traveller*, GPO Box 4088, Sydney, NSW 2001, or email fareexchange@bauer-media.com.au. Please include the restaurant's name and address or business card, as well as your name and address.

Big Bessie's Vicky Pollard sundae

(RECIPE P46)

SUNDAE Ice-cream bowl from Orson & Blake. Handmade ribbon Christmas decoration made to order by Aimee Jones. **SWEETBREADS** Votive candle holder (used as glass) and bowl

(with rice) from Orson & Blake. Handmade ribbon Christmas decoration made to order by Aimee Jones. Spoons from Lightly. All other props stylist's own. Stockists p207.



Bar Clarine's Carolina rice cakes with boiled-peanut hummus

HUMMUS Pebble bowl (at left) from Mud Australia. Gold spreader from Orson & Blake. Handmade ribbon Christmas garland made to order by Aimee Jones. All other props stylist's own. Stockists p207.

"I adore the hummus at Bar Clarine. May I have the recipe, please?"

Wieke Sjahrir, Prahran, Vic

Carolina rice cakes with boiled-peanut hummus

"We developed this recipe while I was at Husk in Nashville," says Bar Clarine's chef-owner Morgan McGlone. "Enjoy it with a Southern Charm: mint iced tea with a shot of Bourbon."

Prep time 40 mins, cook 1 hr 20 mins (plus resting, cooling)

Serves 4 as a snack

- 150 gm (1 cup) fine polenta or fine cornmeal
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- 350 ml well-shaken buttermilk
- 2 eggs
- ¼ tsp cayenne pepper
- 1 cup cooked long-grain rice
- 2 tsp grapeseed oil
- ½ tsp smoked paprika
- Extra-virgin olive oil to drizzle
- 1 tsp finely chopped chives

Boiled peanut hummus

- 250 gm skinless roasted unsalted peanuts
- 1 small onion, coarsely chopped
- 2 garlic cloves
- 1 fresh bay leaf
- 30 ml (1½ tbsp) apple cider vinegar
- ½ tsp soy sauce

1 For hummus, combine peanuts, onion, garlic, bay leaf and 625ml water in a small saucepan with

a tight-fitting lid, bring to a simmer, then reduce to low and simmer until peanuts are tender (1 hour). Discard bay leaf and process peanut mixture in a blender with cider vinegar and soy sauce until smooth, then season to taste.

2 Whisk polenta, bicarbonate of soda and baking powder in a bowl. Combine buttermilk, eggs and cayenne in a separate bowl, then fold wet ingredients into dry ingredients. Add rice, season to taste and rest for 20 minutes. Heat ½ tsp oil in a non-stick frying pan over medium heat, form cakes of 2 level tbsp batter each in pan and fry until golden brown (3-4 minutes), then flip, reduce heat to low and fry until cooked through when tested with a wooden skewer (1-2 minutes). Repeat with remaining batter and oil.

3 Dust rice cakes with paprika and serve with hummus drizzled with oil and topped with chives.

"I'd love to recreate Master's sweetbreads."

Karl Davies, Collaroy, NSW

Salt and pepper veal sweetbreads

The restaurant cooks the sweetbreads sous-vide; we've adapted the recipe for home kitchens. Start this recipe at least a day ahead to brine the sweetbreads.

Prep time 1½ hrs, cook 1 hr 20 mins (plus resting, cooling, infusing)

Serves 4 as an entrée (pictured p42)

- 30 gm fine sea salt
- 300 gm veal sweetbreads (see note)
- 50 gm (½ cup) each plain flour and rice flour

Sunflower or grapeseed oil, for deep-frying

- 8 spring onions (white and pale green parts only)
- 20 (8gm) dried birdseye chillies
- 1 long red chilli, thinly sliced diagonally
- 10 gm ginger, thinly sliced
- 1 garlic clove, thinly sliced
- 30 gm unsalted butter
- Chilli sauce (preferably Koon Yick Wah Kee, to serve)
- Court bouillon**
- 1 lemon, halved
- 1 onion, halved
- ½ each carrot and celery stalk, coarsely chopped
- 6 parsley stalks
- 5 black peppercorns
- 5 thyme sprigs
- Salt and pepper mix**
- 1 tsp each fine salt and chicken booster or chicken stock powder
- ½ tsp each freshly cracked black pepper and freshly ground Sichuan pepper
- ¼ tsp chilli powder

1 Stir salt and 300ml water in a large saucepan over high heat until salt dissolves (1-2 minutes). Transfer to a bowl and cool over ice (8-10 minutes), then combine in a container with sweetbreads and refrigerate for 6 hours or overnight. Drain, rinse and pat sweetbreads dry with paper towels.

2 For court bouillon, bring ingredients and 2½ litres water to the boil, then set aside to infuse for 1 hour. Strain, discarding solids, and return bouillon to saucepan and heat to 60C (5-6 minutes). Add sweetbreads, bring back to 60C, then turn heat to very low and maintain exact temperature for 1 hour, adding water if it rises above 60C. Drain, peel membranes off sweetbreads and separate them into 2cm-3cm pieces by pinching where sweetbread lobes naturally segment. Cover and refrigerate to chill.

3 For salt and pepper mix, combine ingredients in a bowl.

4 Dredge sweetbreads in combined flours, then place on a tray lined with baking paper, cover and refrigerate (at least 2 hours but preferably overnight) to dry.

5 Heat oil in a deep saucepan to 180C. Dust sweetbreads in flours again, shaking off excess, then deep-fry in batches, turning gently, until golden brown (4-5 minutes; be careful, hot oil will spit). Transfer to a bowl and season with salt and pepper mix to taste.

6 Heat a wok over high heat, add 2 tbsp oil and spring onions and fry on one side until golden (30 seconds to 1 minute), then add chilli, ginger and garlic and stir-fry until garlic starts to turn golden (30 seconds). Add sweetbreads and butter, and stir-fry until butter turns golden and starts to smell nutty (20-30 seconds). Drain and serve with chilli sauce.

Note Sweetbreads are available from select butchers and need to be ordered ahead.>



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CHEFS' RECIPES

"I would love to make Gordita's spatchcock for my next dinner party. May I have the recipe?"

Bronwyn Hayes, New Farm, Qld

Spatchcock, freekeh, pickled tomatoes and harissa yoghurt

Start this recipe three days ahead to pickle the tomatoes.

Prep time 1 hr, cook 50 mins (plus pickling)

Serves 4

- 2 tbsp extra-virgin olive oil
- 2 spatchcock (600gm each), at room temperature, halved, backbone removed
- ½ cup upland cress or small watercress sprigs (see note)

Pickled tomatoes

- 250 gm (1 punnet) cherry tomatoes
- 250 gm caster sugar
- 250 ml (1 cup) white wine vinegar
- ½ tsp each fennel seeds and coriander seeds
- ½ star anise
- ¼ cinnamon quill

Sherry dressing

- 125 ml (½ cup) sherry vinegar
- 85 gm brown sugar
- 1 small piece dried orange or mandarin peel
- ⅛ (1 tip) star anise
- ¼ cinnamon quill
- ¼ long red chilli
- 1 tsp black peppercorns

Freekeh

- 360 gm (2 cups) freekeh (see note)
- 1½ tbsp ras el hanout
- 6 piquillo peppers, quartered lengthways (see note)
- 3 radishes, cut into julienne
- ¼ cup flat-leaf parsley, coarsely chopped

Harissa yoghurt

- 250 gm Greek yoghurt
- 3 tsp harissa, or to taste

- 1** For pickled tomatoes, score the base of each tomato to let the pickling mixture seep in, then transfer to a bowl. Bring sugar and 250ml water to the boil, and add vinegar and spices. Cool slightly (1 minute), then pour over tomatoes. Top with a piece of scrunched-up and flattened baking paper to keep tomatoes submerged, cover with a lid and stand at room temperature for 3 days. Refrigerate once pickled.
- 2** For sherry dressing, bring ingredients to the boil in a saucepan, then simmer to reduce by half (3-5 minutes). Strain (discard solids).
- 3** For harissa yoghurt, combine ingredients in a bowl.
- 4** Dry-roast freekeh and ras el hanout in a saucepan over medium heat until fragrant (1 minute; see cook's notes p208). Add 625ml water, cover and simmer until tender and liquid is absorbed (25-30 minutes). Stand covered for 20 minutes, then add peppers, radishes, parsley, drained pickled tomatoes and sherry dressing to taste.
- 5** Preheat oven to 220C. Remove wing tips from spatchcocks and dry skin with paper towels. Heat an ovenproof frying pan over high heat. Add olive oil, then spatchcock skin-side down, shaking pan to

SPATCHCOCK Dinner plates from Mud Australia. Gold-rimmed candle holders (used as glasses) from Orson & Blake. Handmade ribbon Christmas garland made to order by Aimee Jones. All other props stylist's own. Stockists p207.



Gordita's spatchcock, freekeh, pickled tomatoes and harissa yoghurt

ensure skin doesn't stick. Season and fry until skin is golden (3-4 minutes), then place in oven and roast until cooked through (8-10 minutes). Remove from oven, turn spatchcock over and season. Serve with freekeh, cress and harissa yoghurt.

Note Upland cress is available from select greengrocers but may need to be ordered. Freekeh and piquillo peppers are available from select delicatessens and supermarkets.

"This sundae makes me happy. I'd like to share it with friends and family. May I have the recipe?"

Jamila Slitti, Hobart, Tas

Vicky Pollard sundae

"Throw away your preconceptions of Victoria sponge," says Sweet Envy's Alistair Wise. "This is the sundae that is begging to get up in your face and keep it real. Scoop the ice-cream, rip up sponge, spoon on some jelly and sprinkle it with sherbet." Wise makes his own strawberry ice-cream, but we've used store-bought.

Prep time 1 hr 20 mins, cook 1 hr 10 mins (plus cooling, chilling)

Serves 6-8 (pictured p43)

Strawberry ice-cream and mint, to serve
Vanilla sponge

- 2 eggs
- 175 gm caster sugar
- 60 gm unsalted butter
- 120 ml milk
- Seeds from ½ vanilla bean
- 125 gm plain flour
- 1 tsp baking powder
- Pimm's jelly**
- 75 ml Pimm's
- 180 ml (¾ cup) dry ginger ale

- 2½ titanium-strength gelatine leaves, softened in cold water for 5 minutes

Sherbet

- ¼ tsp each citric acid and tartaric acid
- ¼ tsp bicarbonate soda
- 60 gm pure icing sugar
- 25 gm (1¼ tbsp) lemon jelly crystals

- 1** For vanilla sponge, preheat oven to 170C and butter and line a 20cm-diameter round cake tin. Whisk eggs and sugar in a heatproof bowl over a saucepan of boiling water until mixture reaches 50C or it feels hot (1-2 minutes), then transfer to an electric mixer and whisk until ribbon stage (when beaters are lifted, batter falls from beaters like a ribbon; 3-4 minutes). Heat butter, milk and vanilla seeds to about 75C (2-3 minutes). Fold flour, baking powder and a pinch of salt into egg mixture, then add a third of the batter to milk and butter mixture and beat. Add this mixture back to batter and fold to combine. Pour into tin and bake until a skewer withdraws clean (25-35 minutes). Cool in tin for 5 minutes, then turn out onto a cooling rack to cool completely.
- 2** For Pimm's jelly, combine Pimm's and ginger ale in a bowl, transfer 60ml to a small saucepan and bring just to a simmer over medium heat. Squeeze excess water from gelatine, add to pan and stir to dissolve. Pour mixture into remaining Pimm's mixture, then transfer to a 500ml container and refrigerate until set (2-3 hours).
- 3** For the sherbet, whizz ingredients in a dry blender to combine, or pass through a dry fine sieve a few times.
- 4** To serve, place scoops of ice-cream in coupes, top with ripped-up sponge and jelly, sprinkle with sherbet and scatter with mint. ●



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Quick meals

Entertaining friends and family on the run in the festive season is a cinch with these midweek meals from **Emma Knowles**.

- 1 Kerala prawn curry
- 2 Chorizo, roasted cauliflower and almond salad
- 3 Char-grilled sirloin with green papaya and jaew
- 4 Buttermilk-chilli chicken and coleslaw sandwiches
- 5 Spiced lamb pizza with onion, mint and sumac
- 6 Chinese-style tomato scrambled eggs
- 7 Ultra-green chopped salad
- 8 Tuna, zucchini and pea spaghetti
- 9 Brown sugar brioche with peaches and ice-cream

1 Kerala prawn
curry (RECIPE P50)

CURRY Table (used throughout) from Ici et Là. Linen napkin from The Lost and Found Department. All other props stylist's own. Stockists p207.

1 Kerala prawn curry

Serves 4 (pictured p49)

- 1 Spanish onion, coarsely chopped
- 50 gm ginger, peeled and coarsely chopped
- 2 long red chillies, coarsely chopped
- 2 small red chillies, coarsely chopped
- 2 garlic cloves
- 60 gm coconut oil or ghee
- 3 sprigs fresh curry leaves
- 3 tsp black mustard seeds
- 2 tsp fenugreek seeds
- 2 tsp ground turmeric
- 400 ml coconut cream
- 24 raw prawns, peeled, cleaned, tails intact
- Lime juice, to taste, plus extra wedges to serve
- Steamed basmati rice and coriander, to serve

1 Process onion, ginger, chillies, garlic, 1 tsp sea salt and 100ml water in small food processor to a paste.

2 Heat coconut oil in a large frying pan over medium-high heat until melted and hot, add curry leaves and fry until fragrant and crisp (30 seconds), then drain on paper towels. Add mustard and fenugreek seeds to pan, stir until beginning to pop (10-20 seconds), then return half the curry leaves to the pan along with the chilli paste. Reduce heat to medium and cook, stirring occasionally, until fragrant and mixture no longer tastes raw (4-5 minutes). Add turmeric, stir until fragrant (30 seconds), then stir in coconut cream and prawns and bring to a simmer. Simmer until prawns are just cooked through (2-3 minutes), season to taste with lime juice and serve hot on steamed basmati rice and scatter with coriander and remaining curry leaves.

2 Chorizo, roasted cauliflower and almond salad

Serves 4

- 1 cauliflower (about 1kg), trimmed and cut into florets
- Finely grated rind of 1 lemon, juice of ½
- 2 dried chorizo (about 100gm each), thickly sliced
- 80 gm natural almonds, coarsely chopped
- 1 garlic clove, finely chopped

- ½ small Spanish onion, finely chopped
- 3 tsp sherry vinegar
- ¾ cup each coarsely chopped mint, flat-leaf parsley and rocket

1 Preheat oven to 220C. Toss cauliflower, lemon rind and half the olive oil in a bowl to coat, then season to taste, spread on an oven tray lined with baking paper and roast, stirring occasionally, until golden brown (15-20 minutes).

2 Meanwhile, heat remaining oil in a frying pan over medium-high heat, add chorizo and fry, turning occasionally, until browned (2-3 minutes). Remove chorizo from pan, add almonds and garlic and sauté until just fragrant (30 seconds; be careful not to let the garlic burn). Remove from heat, add onion, lemon juice and vinegar to pan, and season to taste.

3 Combine roast cauliflower and chorizo in a large bowl with herbs, add almond mixture, season to taste, toss to combine and serve.

3 Char-grilled sirloin with green papaya and jaew

Jaew is a spicy-sweet Thai dipping sauce made with roasted chilli flakes. It works well as a dressing here for the papaya as well as an accompaniment to the steak.

Serves 4

- 4 sirloin steaks (about 200gm each), at room temperature
- 1 tbsp vegetable oil
- 1 green papaya (about 700gm), peeled and cut into julienne on a mandolin
- 2 red shallots, thinly sliced
- ¾ cup each (loosely packed) mint and coriander
- Lime wedges, to serve
- Jaew**
- 1 tsp roasted chilli flakes, or to taste
- 1 tsp finely grated palm sugar
- 2 tsp ground roasted rice (optional; see note)
- 2½ tbsp each lime juice and fish sauce
- 1 red shallot, finely diced
- 1 tsp coarsely chopped coriander

1 Heat a char-grill pan over high heat and drizzle steaks with oil. Grill steaks, turning once, until browned and cooked to your liking (2-3 minutes each side for medium rare). Transfer to a plate to rest for 5 minutes.

2 Meanwhile, for jaew, combine ingredients in a bowl and set aside.

3 Pound papaya and shallot with a mortar and pestle to soften slightly, adding a spoonful of jaew sauce as you go. Transfer to a bowl, toss in herbs and serve alongside sliced steaks with extra jaew to and lime wedges.

Note Ground roasted rice is available from Asian grocers.

4 Buttermilk-chilli chicken and coleslaw sandwiches

Makes 4

- 200 ml buttermilk, well-shaken
- 1½ tbsp hot sauce, plus extra to serve
- 1 garlic clove, finely chopped
- 6 skinless chicken thigh fillets
- 1½ tbsp olive oil
- 8 slices white sourdough bread, buttered
- Mayonnaise, to serve
- Coleslaw**
- 200 gm cabbage, thinly shaved on a mandolin
- 1 carrot, cut into julienne
- 3 spring onions, thinly sliced
- ½ cup each coarsely chopped mint and coriander
- 100 ml well-shaken buttermilk
- 1½ tbsp extra-virgin olive oil
- Juice of ½ lime, or to taste
- ½ garlic clove, finely chopped

1 Preheat oven to 180C. Combine buttermilk, hot sauce and garlic in a bowl, season to taste, add chicken and turn to coat, then cover and set aside to marinate for 15 minutes.

2 Meanwhile, for coleslaw, combine cabbage, carrot, spring onion and herbs in a bowl. Shake buttermilk, oil, lime juice and garlic in a jar to combine, season to taste, drizzle over cabbage mixture and toss to combine.

3 Heat oil in a large frying pan over medium-high heat. Drain chicken from marinade, pat dry with paper towels, add to pan and cook, turning once, until browned (2-3 minutes each side). Transfer to oven to finish cooking (5 minutes), then thickly slice. Spread half the bread slices with mayonnaise, top with chicken, then coleslaw and sandwich with remaining bread slices. Serve with extra hot sauce.

5 Spiced lamb pizza with onion, mint and sumac

Makes 2

- 300 gm (2 cups) wholemeal flour
- 50 ml extra-virgin olive oil, plus extra to serve
- 80 gm roasted capsicum (see note)
- 2 tbsp tomato passata
- 1 tsp harissa
- 2 garlic cloves, finely chopped
- 300 gm minced lamb
- Finely grated rind of 1 lemon and juice of ½, plus extra wedges to serve
- 1 tsp sumac
- ¼ tsp chilli flakes
- ½ tsp dried mint
- Onion, mint and sumac salad**
- 1 Spanish onion, thinly sliced
- Juice of ½ lemon, or to taste
- 1 tsp sumac
- ½ cup each coarsely chopped mint and flat-leaf parsley
- 1½ tsp extra-virgin olive oil



CHORIZO Platter from Citta Design. Salad servers from Lightly. **SIRLOIN** All props stylist's own. **TEXT PAGE** Paper wreath, Christmas tree,

baubles, wooden block and glass dome, all from Paper Couture. All other props stylist's own. Stockists p207.

2 Chorizo, roasted cauliflower and almond salad

3 Char-grilled sirloin with green papaya and jaew

4 Buttermilk-chilli chicken and coleslaw sandwiches

5 Spiced lamb pizza with onion, mint and sumac

PIZZA Wooden board and linen cloth from The Lost and Found Department.

SANDWICHES Copper bowl from Citta Design. All other props stylist's own. Stockists p207.



6 Chinese-style tomato scrambled eggs

SALAD Blue and grey organic bowls from The Lost and Found Department. Hand-thrown ceramic bowl from Manyara Home. Glass jug from Dear September.

EGGS Volcanic plate from Lightly. Napkin from The Lost and Found Department. Paper Couture leaf decoration. All other props stylist's own. Stockists p207.



7 Ultra-green chopped salad



8 Tuna, zucchini and pea spaghetti

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BRIOCHE Hand-thrown ceramic plate from Manyara Home. Paper Couture dove garland. **TUNA** Shallow dish and napkin from Citta Design. Paper Couture baubles. **TEXT PAGE** Pale green baubles from Paper2. Green tissue ball from Poppies for Grace. All other props stylist's own. Stockists p207.



9 Brown sugar brioche with peaches and ice-cream

1 Preheat oven to 240C and place 2 baking trays in the oven to heat. Mix flour, olive oil, 1 tsp sea salt and 200ml water in a bowl to a rough dough, then knead on a lightly floured surface until smooth (1-2 minutes). Set aside.

2 Process capsicum, tomato, harissa and half the garlic in a small food processor to combine, season to taste and set aside.

3 Combine lamb, lemon rind and juice, spices, mint and remaining garlic in a bowl, season to taste and mix well.

4 Halve dough and roll out each piece on a lightly floured piece of baking paper to 3mm thick and spread each with capsicum mixture, leaving a 1cm border. Scatter lamb mixture over, then drizzle with extra oil and use the baking paper to transfer to oven trays. Bake, swapping trays partway through cooking, until crisp and browned on the edges (15-20 minutes).

5 Meanwhile, for salad, combine onion and lemon juice in a bowl and stand to soften slightly, then add remaining ingredients and toss to combine. Scatter onto pizza and serve with lemon wedges.

Note Roasted capsicum is available from delicatessens or in jars from supermarkets.

6 Chinese-style tomato scrambled eggs

Scrambled eggs make the best stand-by dinner when the pantry is bare and inspiration is in short supply.

When summer tomatoes are at their peak, they make an excellent addition, while ginger, soy sauce and rice vinegar take this simple dish to a whole other realm.

Breakfast, lunch or dinner – the choice is yours.

Serves 4

- 2 tbsp vegetable oil
- 3 ripe tomatoes, diced
- 3 spring onions, thinly sliced, white and green parts reserved separately, plus extra thinly sliced green parts to serve
- 1 tbsp finely grated ginger
- 1 tbsp each soy sauce and brown rice vinegar
- 6 eggs
- 1 tsp sesame oil
- Cherry tomatoes, chopped coriander, roasted sesame seeds, to serve

1 Heat half the vegetable oil in a non-stick frying pan over medium-high heat, add tomato, green parts of spring onion and ginger, and simmer until tomatoes break down (1-2 minutes). Add soy sauce and vinegar and simmer until liquid is reduced by half (1-2 minutes). Transfer to a bowl and wipe out pan with paper towels.

2 Whisk eggs, white parts of spring onion and sesame oil in a bowl to combine and season to taste. Heat remaining vegetable oil in a frying pan over medium-heat, add egg mixture and cook, gently stirring occasionally, until egg is just set (1-2 minutes; don't break up egg too much). Remove from heat, carefully stir in tomato mixture and serve hot scattered with spring onion, cherry tomatoes, coriander and sesame seeds.

7 Ultra-green chopped salad

The build-up to Christmas can leave us all feeling a little ragged, so sometimes a bowl of greens is just what the doctor ordered. This one is packed full of the good stuff and is delicious to boot. With no cooking required, the bulk of the work is in the chopping.

Serves 4

- 1 broccoli (about 250gm), trimmed and coarsely chopped
- 1 broccolini, coarsely chopped
- 100 gm mixed sprouts
- 50 gm coarsely torn baby kale
- 2 spring onions, thinly sliced
- 50 ml extra-virgin olive oil
- Juice of 1 lemon, or to taste
- 1 tbsp cider vinegar
- ½ cup each torn mint, flat-leaf parsley and coriander
- Tamari-roasted mixed seeds, to serve (see note)
- Avocado purée**
- 1½ avocados, coarsely chopped
- 80 ml (⅓ cup) well-shaken buttermilk
- 2 tbsp extra-virgin olive oil
- 1 tbsp lemon juice
- 1 garlic clove, finely chopped

1 Combine broccoli, broccolini, sprouts, kale and spring onion in a bowl, drizzle with oil, lemon juice and vinegar, and season to taste. Mix well with your hands, massaging the mixture slightly to soften the kale and work the dressing into the vegetables, then set aside while you make the avocado purée.

2 For avocado purée, process ingredients in a food processor until very smooth, season to taste and spread in the base of serving bowls.

3 Add herbs to vegetable mixture, toss lightly to combine, pile salad on top of avocado purée and serve scattered with roasted seeds.

Note Tamari-roasted seeds are available from select greengrocers in packs that usually contain pepitas, sunflower seeds and sesame seeds. If they're unavailable, substitute roasted nuts.

8 Tuna, zucchini and pea spaghetti

The only cooking needed for this dish is the pasta and peas – the residual heat from the pasta wilts and warms the other ingredients. It's just as good served cold as hot, and makes excellent leftovers.

Serves 4

- 400 gm spelt spaghetti (see note)
- 200 gm frozen peas
- 70 ml extra-virgin olive oil
- 2 tsp red wine vinegar
- Finely grated rind and juice of 1 lemon, or to taste
- 1 long red chilli, thinly sliced
- 1 small garlic clove, finely chopped
- 2 zucchini, thinly sliced into rounds on a mandolin
- 200 gm sashimi-grade tuna, thinly sliced
- ¼ cup each coarsely chopped rocket and flat-leaf parsley

1 Cook pasta in a large saucepan of generously salted boiling water until al dente, adding peas in the last minute of cooking (7-8 minutes). Drain, reserving a little cooking water, and return to pan along with 2 tbsp cooking water. Add remaining ingredients, season to taste, toss to combine and serve warm or at room temperature scattered with herbs.

Note Spelt pasta is available from select delicatessens and supermarkets.

9 Brown sugar brioche with peaches and ice-cream

Store-bought brioche is taken to the next level in this simple dessert – it would also work well with leftover panettone. We've used pistachio ice-cream here, but opt for whatever flavour takes your fancy.

Serves 4

- 200 gm softened butter
- 100 gm each honey and brown sugar
- 1 tsp vanilla bean paste
- Finely grated rind and juice of 1 orange
- 8 thick slices store-bought brioche
- Store-bought pistachio ice-cream, thinly sliced peaches, and slivered pistachio nuts, to serve

1 Preheat oven to 160C. Mix butter, honey, brown sugar, vanilla, orange rind and a pinch of salt in a bowl until smooth and combined, then spread thickly on both sides of brioche slices (you won't need it all). Heat a large frying pan over medium-high heat, add half the brioche slices and cook until browned and caramelised (1-2 minutes), turn and cook other side, then transfer to a baking tray lined with baking paper. Repeat with remaining brioche slices and keep warm in oven. Add remaining butter mixture to pan and simmer until caramelised, then carefully add orange juice and swirl to combine. Remove from heat. Pile caramelised brioche onto serving plates, top with scoops of ice-cream and sliced peaches, drizzle with pan caramel, scatter with pistachios and serve straightaway. ●

Almonds

Nuts are a must on the festive menu, not least almonds, the most versatile of the bunch.

Nuts don't have a long shelf life, but keeping a packet or two handy at this time of year for festive entertaining is a must. Whether in a spiced mix to have with drinks, or a quick chilled nut-milk soup for a light supper, almonds are among the most versatile. And that includes smoked almonds – their salty smoked flavour adds another element to dishes, such as the pea salad here.

Blanching nuts yourself gives you a creamier nut, and almonds are a good choice since they peel the easiest. Blanch them in boiling water for 40-50 seconds, then drain them and, while they're still warm, tip them into a tea towel and rub away the skins.

The best way to store nuts, meanwhile, is in the freezer in an airtight container.

We find the best place to buy nuts is usually from Middle Eastern grocers with a high turnover; your next best bet is from a good delicatessen or grocer. Keep an eye out, too, especially in fine food shops, for Marcona almonds from Spain, which are flatter and rounder than other almonds, and have a superb flavour.

Ajo blanco with jamón Ibérico

Serves 4 as a starter

> Place **300gm blanched almonds** and **300ml water** in a bowl and leave to soften for an hour. Combine **50gm torn crustless sourdough**, **1 tbsp each sherry vinegar** and **extra-virgin olive oil** and **1 coarsely chopped garlic clove** in a bowl and stand until bread plumps up (5 minutes). Transfer to a blender, add **500ml cold water** and drained almonds, and blend until smooth. Season well to taste, strain through a sieve, then refrigerate to chill. Top with **baby basil leaves**, torn **jamón Ibérico**, a few extra drops of **sherry vinegar** and **extra-virgin olive oil** and a good grind of **pepper**, and serve chilled.

Spiced almonds

Serves 6-8 as a snack

> Gently warm **100ml olive oil** in a saucepan over medium heat. Add **500gm natural almonds** and stir continuously until light golden (5-10 minutes). Add **¾ tsp each cumin**, **fenugreek**, **nigella seeds**, **fennel seeds** and a **pinch of chilli powder**, stir until fragrant and almonds are coated (1 minute). Transfer to a bowl lined with paper towel, scatter with **1 tbsp sea salt flakes** and set aside to cool. Spiced almonds will keep in an airtight container for a week.

Smoked almond, asparagus, pea and feta salad

Serves 4 as a side or starter

> Blanch **2 cups peas** and **1 bunch trimmed and chopped asparagus** until bright green (1-3 minutes; see cook's notes p208). Drain and refresh, drain again. Place in a bowl with **a handful of chopped smoked almonds** and **1 thinly sliced golden shallot**. Add the **juice of 1 lemon** and **90ml extra-virgin olive oil**, season to taste and toss to combine. Stir in **80gm crumbled Persian feta**, a mixed **handful of torn mint and basil** and serve.

Pan-fried trout with almond sauce

Serves 4

> Blend **230gm blanched almonds**, **1 chopped garlic clove**, **juice of 1½ lemons** and **150ml water** in a blender until smooth. Add **2-3 tbsp extra-virgin olive oil** and a **good pinch of salt and pepper**, and pulse until combined. Heat a large non-stick frying pan over high heat, add **1 tbsp olive oil**, **20gm butter** and **4 river trout fillets (about 150gm each)**, skin down, and fry until golden and just cooked through (2-3 minutes each side). Serve with almond sauce, **lemon wedges** and a **salad of rocket, parsley, mint and thinly sliced shallot** dressed with a **lemon vinaigrette** and seasoned with **sumac** to taste. ●

HOT TIP

+ To extract a deeper flavour from almonds and refresh their oils, dry-roast them in a low oven.

Pan-fried trout with almond sauce

TROUT Plate by Lightly. Small white bowl from Dear September. All other props stylist's own. Stockists p207.

WORDS & RECIPES LISA FEATHERBY PHOTOGRAPHY WILLIAM MEPPEN
STYLING GERALDINE MUÑOZ FOOD PREPARATION EMMA KNOWLES



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Christmas cakes

With a lush mix of fruit and spice these gift-sized cakes will convert the fruitcake naysayers, writes **Lorraine Godsmark**.

I love Christmas and all the special food we prepare for this time of year. Even in the heat of an Australian summer some traditions endure – Christmas cake, mince tarts and pudding are treats we look forward to. And for me, a slice of fruitcake with a glass of tokay at the end of a meal is heaven.

This recipe was originally given to me by my friend Millie Sherman, a pioneer of handcrafted chocolates in her shop Otello in Sydney's Mosman. Millie's grandfather was a master baker in Germany, and this is his recipe. Over the years I've put my stamp on it, adding spices and different fruits to excite the palate. I find most fruitcakes boring, but this one offers something with every mouthful – it's lush and, as Millie says, it's easy to cut.

Quality ingredients are a must, but of course the line-up of fruit can be varied according to your taste; the end weight of

the fruit should remain the same, though. The choice of alcohol is another easy change; I use rum, but whisky, for instance, would be fabulous.

I really enjoy making this cake – the beauty of all the colourful fruits laid out, the smell of the rum, the brown sugar and spices all cry out Christmas to me. With this in mind, I've made these lovely box-sized versions – gift-wrapped, they make wonderful presents that can still be enjoyed after the festive season.

This being fruitcake, the fruit is important. I like to use a colourful mix of dried fruit along with frozen sour cherries or cranberries to add moisture and an element of tartness; you can find these in the freezer section of David Jones food halls and select delicatessens and supermarkets. For the best results, plump up the apricots, figs and prunes by soaking them for two days or

up to a month ahead. I start preparing the fruit for my Christmas cakes a couple of months ahead (this is more time than you'll have this year, but keep it in mind for next year's batch). I like to chop the fruit into large pieces so their individual flavours can be distinguished in the cake.

When you prepare the batter, the butter and eggs should be well chilled. Cold butter amalgamates better; otherwise it can split. Also, the colder the mix, the lighter the batter which in turn will give you a lighter cake.

First, I beat cold butter and the sugar just until the mixture is smooth, then I add the eggs one at a time, beating well to incorporate each between additions. This allows the mixture to build to a fluffy consistency. For beating the butter, I use the paddle attachment of the mixer, then switch to the whisk to add the eggs. Next, I stir in the flour and spices on a slow speed. I do this in three batches so they're incorporated evenly. Be sure to sieve the dry ingredients to avoid lumps in the mix.

The next step is to mix together the fruit and nuts – I use almonds and pecans, but you could also use walnuts if you like – then gently fold them into the batter. I find doing this by hand is the most efficient way.

Line the tins with non-stick paper; for these small cakes you only need one layer, but for larger cakes, use two layers to prevent the sides browning too much. If you'd like larger cakes, this recipe will make two 15cm cakes, with a little batter left over; they'll take an hour to an hour and a half longer to cook than the small versions. I've never found it necessary to line my tins with brown paper as many recipes call for; I use non-stick silicon paper and I've never had a problem.

Once the mixture is in the tins, form a shallow well in the top of each, so the cakes rise to form flat tops, making a neat box shape; this is also a great trick if you plan to level off a cake because there's little waste.



CAKES Eucalypt two-tone plate from The Bay Tree. White porcelain Christmas tree lights from Jones and Co. Baubles from My Brother Albert. Copper lights from Typo. Side plate from Citta Design. All other props stylist's own. For products in steps and stockists see p207.

Christmas cakes



Fruitcakes are best when they're cooked on a low heat for a long time; this prevents the base from burning. It also helps to place them in the centre of the oven so they cook evenly. They're ready when they feel firm when pressed in the middle. Let them cool completely in the tins before turning them out.

The final touch is to feed the cakes with your chosen alcohol as they mature. They're quite strong and spicy to begin with, but all the flavours mellow over time; I've tasted these cakes three months down the track and they just keep getting better. If possible, baste them every three or four days, and keep the cakes in a cool, dry place wrapped in foil.

In an ideal world you'd be baking these cakes at least three to four weeks before Christmas. They make great gifts, but be sure to keep a few for yourself for the holiday season.

Christmas cakes

Start this recipe at least three to four weeks ahead to give the cakes time to mature.

Prep time 1 hr, cook 2-2½ hrs (plus soaking, brushing)

Makes six 10cm cakes

- 120 gm each dried figs, dried apricots and pitted prunes
- 85 gm honey
- 85 ml rum or Pedro Ximénez sherry
- Canola spray, for greasing
- 100 gm blanched almonds, plus extra to garnish
- 300 gm sultanas
- 200 gm raisins

- 150 gm each currants, pitted Medjool dates and glacé orange (see note)
- 125 gm young stem ginger in syrup, coarsely chopped (see note)
- 100 gm glacé citron or cedro, diced (see note)
- 100 gm glacé pineapple, diced (see note)
- 100 gm frozen cranberries or cherries (see note)
- 100 gm pecans, chopped
- 300 gm (2 cups) plain flour
- ½ tsp bicarbonate of soda
- 1½ tsp ground cinnamon
- 1 tsp ground mixed spice
- ½ tsp ground cloves
- ¼ tsp each finely ground star anise, ground cardamom, ground ginger and ground allspice
- 250 gm unsalted butter, chilled and brought out of fridge 5 minutes before using
- 300 gm brown sugar
- 4 eggs, chilled
- Soaking syrup**
- 100 ml golden rum
- 1½ tbspcaster sugar

STEP BY STEP

1 Cut figs, apricots and prunes into large pieces, then place in a small saucepan, cover with 500ml water, bring to the boil, then reduce to a simmer and cook until softened but still intact (8-10 minutes). Drain and cool (20-30 minutes), then combine with honey and Sherry or rum in a saucepan and bring back to the boil, stirring occasionally. Set aside to cool (30-40 minutes), then place in a sealed container and stand at room temperature to macerate for 2 days, or up to a month.

2 Preheat oven to 150C. Spray six 10cm-square cake tins with canola spray and line the base and sides with non-stick paper, forming a collar 3cm above the top of the tin.

3 Roast almonds on an oven tray until light golden (10 minutes). Cool briefly, then coarsely chop and reduce oven to 135C. Combine almonds with remaining fruits and pecans, and the macerated fruits.

4 Sieve flour, bicarbonate of soda, spices and 1 tsp sea salt into a bowl.

5 Combine butter and sugar in an electric mixer fitted with a paddle attachment and beat until just smooth and creamy. Add eggs one by one, beating well after each addition and scraping down sides of bowl, then add dry ingredients to butter mixture in 3 batches, mixing well after each addition.

6 Transfer batter to a large bowl, add nuts and fruit and mix well with your hands.

7 Place 520gm cake batter (or one-sixth) in each tin and tap tins on the bench to level the batter.

8 Smooth batter with a small spatula and create a 2cm-3cm shallow hollow in the centre of each cake so they rise to form flat tops.

9 Decorate around the hollows with almonds and bake in the centre of the oven, turning tins once during baking, until cakes are dark golden brown and firm in the centre when pressed (2-2½ hours). Cool cakes completely in tins before turning out.

10 Meanwhile, for soaking syrup, combine rum, sugar and 1½ tbspcaster sugar in a bowl and lightly brush syrup over cakes, then wrap cakes in foil and set aside in a cool, dry place to mature (for 3-4 weeks and up to 6 months; 2-3 months is ideal), brushing cakes with soaking syrup every 3-4 days and rewrapping in foil. Keep syrup in an airtight container in the fridge.

Note Glacé orange, cedro and pineapple, and frozen cranberries are available from select delicatessens such as The Essential Ingredient and David Jones food halls. Young stem ginger is available from select Asian grocers. **CT**



**PAUL CUNNINGHAM
(DENMARK)**

Renowned chef, author and photographer Paul Cunningham heads the kitchen at Denmark's famed Henne Kirkeby Kro. Born and trained in Essex, he moved to Denmark in 1994 and has worked at Søllerød Kro, Formel B, Coqus and The Paul, where he received his second Michelin star.



PAUL CUNNINGHAM

MasterClass in food and wine

Word is out: the line-up at the 2016 Melbourne Food and Wine Festival's MasterClass is not to be missed. Presented in association with the Bank of Melbourne.



A **standout line-up** of trailblazing chefs is set to feature at the MasterClass series of the next Melbourne Food and Wine Festival presented by Bank of Melbourne in March, the most anticipated event on the Australian culinary calendar. The annual weekend of dynamic discussion, cooking demonstrations and memorable tastings will take place on 5-6 March next year at a stunning new venue, the Deakin Edge in Federation Square.

The rollcall of international chefs includes the Costardi brothers of Piedmont, Hong Kong's rising star May Chow, three-starred great Pierre Koffmann of the UK, and Paul "The Wanderer" Cunningham of Denmark. Add local luminaries into the mix, and this will be a fantastic event in the food and wine world.



**CHRISTIAN & MANUEL
COSTARDI (ITALY)**

Head chefs at Hotel Cinzia in Vercelli in Piedmont Italy, Christian and Manuel Costardi have garnered a worldwide reputation for changing the face of Italian cuisine. Inspired by their grandfather, they've created a menu that features more than 20 of their famed risottos. The brothers believe that together they are one, and they share a joint vision of creating their own special brand of edible art.

CHRISTIAN & MANUEL COSTARDI



**JOCELYN MYERS-ADAMS
(SOUTH AFRICA)**

Executive chef of the Table Bay Hotel in Cape Town, Myers-Adams has had a globetrotting love affair with food that started in 1995 in Canada. She has since worked for the likes of Gordon Ramsay and Conrad Gallagher, and in such far-flung locations as the Whitsundays, Côte d'Azur and the Bahamas.





MAY CHOW (HONG KONG)

Blending the best of her Chinese heritage and North American upbringing, chef May Chow became an overnight sensation when she opened Little Bao, her famed Chinese-American diner in Hong Kong. Chow shares her love of food through cooking, writing and hosting international pop-ups in Manila, Paris and London.



MAY CHOW

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THE LEGEND: PIERRE KOFFMANN

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Summer gold

Sweetcorn can thrive in the home patch if it's in good company, writes **Mat Pember**. Follow a few simple tips and say cheers to big ears.

Whole societies are fuelled by corn. Half the world would fall apart if corn ceased to exist. More than just a crop, it's a critical food commodity, and in the home garden nothing speaks more of summer than those lanky stems swaying in the sun.

Corn plants rely on each other to pollinate, so to grow corn in the home patch you need a minimum number of plants to ensure a decent return. Any fewer than 12 to 16 makes it a tricky proposition; some may be fully kernelled, but others will look like your grandfather's mouth without his dentures.

When growing sweetcorn at home, you need to allocate at least a square metre of space for your plants because they'll need 30 to 40 centimetres between them to reach healthy maturity. Sweetcorn is particularly hungry for nitrogen, so prepare the space with plenty of compost and good manure. We use slow-release chook poo pellets, which fuel the plants over time.

When planting from seed, make the holes two centimetres deep and 30 to 40 centimetres apart in a grid formation. Sweetcorn seeds have a hard coating, so soak them overnight in water before you plant them. Any that float to the surface during soaking won't be viable, so discard them.

Sow two seeds in each hole, then water them thoroughly. Given that it's summer, the patch will need watering daily to ensure the soil holds enough moisture to germinate the seeds – which should take about seven days – and then sustain the young seedlings. Once the seedlings begin to grow you may need to cull one if both seeds in a hole have germinated, allowing the healthiest to thrive.

If you're planting seedlings, do so during the morning of a relatively cool day if possible. The rule of thumb for planting is that the worse the weather for the beach, the better it is for planting. As always, water the seedlings 15 minutes before planting to reduce potential transplant shock.

Once the seedlings are up and running (about two weeks after germination), it's time to mulch the patch. It's summer, it's hot and soil can become hydrophobic if left to bake exposed in the sun.

We use heat-treated mulching pellets, which are easy to apply around young plants and expand when watered. Because they're heat-treated, they contain no weed seeds, and the pellets are easy to handle and dust free. Mulch to a thickness of two to three centimetres.

The soil type determines the frequency of watering over the next couple of months. Sandy soils and potting mixes will need watering every day first thing in the morning, while a richer loamy soil, which better retains water, will need water every second day. If you have holidays planned, install a simple drip system to ensure you come back to something green.

After a couple of months, cobs will begin to form, and subsequently their kernels. More watering is needed and an application of liquid potash will aid their development. Since the plants pollinate each other, the more plants you have, the greater the likelihood of success, and you can assist with pollination by gently shaking the plants to transfer the good stuff around. This is a good task for the kids; set the shake level to gentle and set them to work. Another way to hand-pollinate is to use the tassels of the corn (on top of the plant) to feather-dust the silks protruding from the cobs. This transfers pollen to where it's needed to fertilise each silk, which then produces a kernel.

When the silks begin to brown the corn is almost ready to pick. Check by carefully pulling aside the husks and, if you're satisfied with the offering, pull down sharply and twist off the cobs. One plant will produce two to four cobs, if you're lucky, so expect a good supply of barbecuing produce for about a month.

WHAT TO PLANT

TEMPERATE

ARTICHOKE 🌱
 ASPARAGUS 🌱
 BASIL 🌱
 BEANS 🌱
 BEETROOT 🌱
 BOK CHOY/PAK CHOI 🌱
 CAPSICUM 🌱
 CARROT 🌱
 CELERY 🌱
 CHILLI 🌱
 CORIANDER 🌱
 CUCUMBER 🌱
 EGGPLANT 🌱
 FENNEL 🌱
 HERBS 🌱
 KALE 🌱
 LETTUCE 🌱
 PARSNIP 🌱
 PEAS 🌱
 PUMPKIN 🌱
 RADISH 🌱
 ROCKET 🌱
 SILVERBEET 🌱
 SPINACH 🌱
 SPRING ONION 🌱
 SQUASH 🌱
 STRAWBERRY 🌱
 SWEETCORN 🌱
 TOMATO 🌱
 TURNIP 🌱
 ZUCCHINI 🌱

KEY

● Seed 🌱 Seedling
 + For cool, tropical and subtropical climate planting advice and a video on how to pinch seed heads visit gourmettraveller.com.au



TIP OF THE MONTH: PICKING SEED HEADS

Lettuce and other leafy greens can develop seed heads for a number of reasons and, other than for the purpose of collecting and saving seeds, none are particularly welcome in the vegetable patch. So why do plants develop seed heads in the first place, and what can we do to stop them? Read on.

STRESS FACTOR Just like us, plants get stressed. While we destress by drinking too much and going paint-balling, plants will shoot out a seed head. It's their way of saying, "It's been fun, but I'm outta here."

WHY AND HOW? A plant's seed can be caused by transplant shock,

lack of picking or the natural conclusion of its life cycle. We can't do much when a plant's time is up, but premature seeding can be easily rectified. Using sharp nails or sharper scissors, pinch out the seed heads as far down the stem as possible to refocus the plant's energy into growing food. Simple. ●



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Season's eatings

Bandicooted potatoes and peas podded with pals add special savour to the Christmas table, writes **Paulette Whitney**.

The kids are tearing around the house screaming “Jingle Bells” in a not-so-discreet attempt to rouse us from sleep. We tell them to look in their stockings, trying for a few more moments of rest, each of us hoping the other will go and start the coffee and feed the chickens. Reluctantly we pull ourselves from sleep, towards a day of epic proportions. While the kids rip paper from computer games (“Awesome!”) and new gumboots (“Um... thanks”), I pile raspberries onto croissants, hoping the kids will eat something to dilute the chocolate Santa Clauses they’ve been scoffing since daybreak, and I gulp down the first of many coffees. Matt bastes the shoulder of our biggest pig, Tesa, who has been roasting in the oven all night, her scent keeping me awake and hungry as I tried to sleep.

Today, Christmas is at our place.

Parents, in-laws, cousins and siblings are coming for lunch. All of them have helped us to get our little farm to where it is, and we want to show them the best of what we grow. And, as always, I’m thoroughly committed to doing things the hard way.

Late December is a bountiful time when an overlap of spring and summer crops occurs, and I can rely on having a table heaped with my favourite foods for the descending hordes. But it’s not like ordering produce from the grocer or swinging by the market. A pea picked and podded seconds from the plant is a special thing, worth delaying the first Champagne of the day for. After harvest, most crops sense they are detached from their mother plant and begin transforming delicious sugars into more stable starches. My peas think they need to store their energy until the time is right to germinate and grow, and they will quickly become bland if left too long after picking. Freshly dug potatoes are the same, their skins slipping off easily

under the cool tap. I’ll steam them while their hearts are still beating and they will be buttery and sweet. There’s a big harvest ahead of me so, as the kids drift off, hazy in their sleep-deprived sugar comas, to play with new treasures, I grab baskets and head out to the garden.

First, I pull the carrots and tear their fuzzy green tops off to stop them losing even the tiniest bit of their crisp succulence. Next are the potatoes, and I indulge in a practice as enjoyable as unwrapping gifts: bandicooting. I’m not sure if this is a particularly Tasmanian term but, like that marsupial, I dig around the plants and remove a few still-forming spuds from the base of each. In the salad garden I gather lettuce, radishes and purslane and a lemon to dress them with.

I still have to pick and pod peas and broad beans for almost 20 people, but I know my friend Katie will sit on the steps with me, along with a bottle of Champagne, and together we’ll make light and joyful work of it. This year we’ve grown Red Epicure broad beans, as well as traditional green varieties and, as we take them from their fuzzy pods, we’ll admire the pile of festive red and green jewels amassing in the pot, forgetting for a while that, sadly, as they hit the hot cooking water the red will become a drab, purplish grey. Nevertheless they will be delicious.

Despite the time it takes I wonder if it isn’t still easier than some elaborate meal prepared at great expense and over days. All this food requires, moments from the garden, to prepare it for the table is a little heat, salt and butter.

Our family will soon descend with cheese, wine, prawn cocktails, Peggy Peterson’s famous Christmas pudding and gingerbread houses, and our family will feast in the paddock, surrounded by the food that we’re eating. ●

“And, as always, I’m thoroughly committed to doing things the hard way.”



Truly gifted

Be it edible, obscure or oversized, practicality is key in giving joy this Christmas, writes to **Fergus Henderson**.

“I give *Master and Commander* to all my senior chefs in the hope they’ll compare their kitchens with life on an early 19th-century man-of-war.”

As you wax your board in anticipation of catching some surf during the Christmas holiday, chilling down a fridge full of chardonnay in readiness for the festive season, spare a thought for your British cousins who are experiencing rather colder days and longer nights. So what keeps us going, trudging through the puddles? The same thing as you – the thought of an impending Christmas.

What does Christmas mean? Presents! Both giving and receiving, although the lines can get mixed up if you subscribe to the idea that the best presents are the ones you give while really wanting them for yourself. This theory falls down when your wife, through gritted teeth, says, “Thank you, darling. A box of Montecristo No 2 – just what I wanted.” Last-minute gift-buying is also doomed to failure. It inevitably leads to throwing more money at the problem than it really warrants, but somehow ending up with a less-special gift.

So let’s turn to food for help. A definitely helpful approach aided by the fact there are usually many more mouths to feed during the festive season. So what makes a good food gift? Let’s see. It needs to be something that will keep. It needs to be something

that’s a bit of a treat. Aha! Instantly this spells Ortiz anchovies. A tin of. Or a large tin of olive oil (we’re talking five litres here) or, on the more moderate side, perhaps a jar of pickled walnuts, which (a bonus) are truly excellent with cold turkey.

Then there’s the more expensive esoterica. A gift of fresh whole white truffles makes a certain statement, or a handsome specimen from Périgord. Throw in a truffle slicer for the best effect. For the true food lover, though, something a bit more unusual is called for. Here, I’d turn to another splendid musky treat: bottarga. Pressed dried mullet roe, never better than when grated onto pasta with oil. But enough comestibles.

Kitchen equipment always goes down very well. The more obscure its role in the kitchen the better, is my feeling. As well as the obscure, the oversized also lends equipment a presenty nature, but the oversized kitchen kit needs careful choosing. I was once given an oversized colander, but every time I used it, the subsequent washing up was a palaver worthy of a kitchen porter, so maybe size isn’t everything. Perhaps we should look to the practical instead. My personal best was the Breville sandwich toaster, which sandwiches a multitude of things (the Christmas pudding toasted sandwich being a particularly apt example at this time of year). It’s fun, it’s useful and you have great sandwiches at the end.

If we look for a moment beyond the kitchen, out into the wider world, I have to recommend one last, loosely kitchen-related gift: Patrick O’Brian’s book *Master and Commander*. I give this to all my senior chefs in the hope that they’ll compare their kitchens with life on an early 19th-century man-of-war. I can’t recommend this book highly enough as a gift for a young chef.

Sailing out into the world of gifts that I have received with the most satisfaction, we can revert to the sandwich toaster theory – they have all been of a practical nature. Sturdy shoes, a watch, a stiff leather case in which you can store two cigars intact in your pocket, a large pot in which you can boil six chickens. Practicality makes for a gift that keeps giving.

In the spirit of giving and receiving, I have to leave you, dear reader, with a question. A little tipple is essential at Christmas time, and may I ask, what is the etiquette of going to a party with wine and then drinking it yourself? What if your wine is better than the wine brought by your friends – which do you drink first? Answers on a postcard soon, please; the party season is nearly upon us and I would like to do the right thing. But just now I’m throwing caution to the wind and raising a glass to you all on the other side of the world, with my best wishes. Happy 2016. ●

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Front Cover Homewares

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Mother Tongue Pot Plant, \$189.95.

Left Furniture

Pontoon Glass Top

Dining Table, \$2499.

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Frost Hi Ball Glasses, \$39.95

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Jug in Grey, \$29.95.

Above Furniture

Rosy Foldable Dining Table, \$599.

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& Mint, \$9.95 each; Tumbler

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Left Furniture Capri Extension Dining Table, \$1999 (200-300w x 96d x 75h cm). Capri Dining Chair, \$179 each.

Left Homewares Melamine Serving Platter Grey, \$24.95 each; Shallow Bowl Grey & White, \$34.95 each; Tumbler White, \$5.95 each.

Above Furniture Capri Daybed, \$2399 includes back and seat cushions.

Above Homewares Mother Tongue Pot Plant, \$189.95. Riviera Stripe Square Cushion Cement, \$59.95.

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Anywhere Tonal Stripes
Rug Charcoal, \$499.

Left Homewares

Riviera Plain Cushion Black, \$54.95;
Stripe Cushion, \$59.95.
Agave Potted Plant, \$69.95.
Bamboo Bowl Grey Large, \$29.95;
Small, \$7.95.

Above Furniture

Cube Club Chair, \$1499;
Nest of Tables, \$599;
Ottoman, \$799.

Above Homewares

Riviera Plain Cushion Black, \$54.95.
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\$2199 each; Rectangular
Ottoman, \$1699; Coffee Table,
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Serving Tray, \$89.
Anywhere Bold Stripes
Rug Grey, \$399.

Left Homewares

Grand Stripe Beach Towel
Iris, \$69.95. Finley Cement Bowl
Small, \$18.95; Large, \$31.95.
Melamine Tumbler Mint, \$5.95.

Above Furniture

Pontoon Arm Chair, \$1599 each;
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Above Homewares

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Sorento 3-Seater Sofa, \$2799;
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Large, \$219; Small, \$149.
Anywhere Bold Stripes
Rug Navy, \$399.

Left Homewares

Stokes Cushion Green, \$64.95
each. Pipe Tray, \$129.
Fiji Wine Glass, \$9.95 each;
Bowl Small Blue, \$8.95.

Above Furniture

Sorento Rocker Chair, \$749;
Lounge Chair, \$599.
Explorer Side Table Mint Small,
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Copper Hexagon Trays, \$159.95
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New groove

Anchovy has hit its stride and, writes **Michael Harden**, there's promise of more exciting times ahead. Blood pudding ahoy.

There have always been plenty of reasons to be cheerful about Anchovy. Take the Vietnamese blood pudding, for example. A quite brilliant calling card of a dish, it's been on the menu since the restaurant opened in Richmond about six months ago. It brings together a whole dance troupe of textures and flavours in just a couple of bites – the rich, custard-like texture of the pudding, the flavour of Vietnamese mint, rice-paddy herb, Shaoxing wine and star anise, the edges slightly caramelised from the pan, all tucked into a crunchy baby cos leaf with pickled ginger and Vietnamese mint tossed with a pickled ginger dressing. It's all over pretty quickly, but the flavour punch is powerful and lingering, the balance admirable. It could feasibly be a reason for a return visit in itself.

This cracker of a snack not only signals owner-chef Thi Le's talent, but also illustrates what Anchovy is all about – a modern, finessed approach to Vietnamese food, deploying carefully sourced ingredients and both Asian and European techniques. Modern Australian, if you really must. Eat there today and you may wonder why more of this hasn't been done sooner.

Le's CV – Universal, Cumulus Inc, Supernormal, The Town Mouse – promised great things, yet in the early weeks there were misfires alongside the numerous success stories on the Anchovy menu, particularly when it came to the larger dishes. A goat

curry with taro, for example was heavy-handed and stodgy compared with, say, the clever light simplicity that could make a plate of stir-fried garlic shoots seasoned with cumin and chilli salt into something revelatory, particularly when served with a super-cold beer on a hot day. There was a dish of beef intercostals, meanwhile, in which the flavour of the meat was lost in the sugary onslaught of a sticky glaze.

And so in the beginning Anchovy came across as uneven, one of those places where diners in the know would limit themselves to the smaller dishes, leaving the others for the unwary. Combined with the sparseness of the shopfront dining room – plain white walls, undressed timber-topped bar and concrete-topped tables, lit by a collection of dangling exposed Edison bulbs – it appeared slightly underdone.

Six months in, however, Le has more than matched the potential flagged by her CV and some of those brilliant smaller dishes. It may be that she's more familiar with the strengths and limitations of her small and somewhat elderly kitchen – she now delivers a line-up of dishes that are exhilarating, surprising, original and clever, from freshly shucked oysters with Kampot pepper through to rum parfait with ginger-beer granita.

A few of the original menu's dishes have survived. There's the blood sausage, thankfully, and the garlic>

CRACKER SNACK

Vietnamese blood pudding with pickled ginger, Vietnamese mint and cos. Left: chef-owner Thi Le (right), co-owner Jia-yen Lee (centre) and manager Ted James.



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THE REAL THING

Anchovy's grilled spatchcock, sticky rice, spring onion oil, roast tomato and chilli sambal.



As the breadth of Le's repertoire becomes more apparent, we find *another layer of potential* to the story – a “what’ll she do next?” sense of anticipation.

shoots, plus raw beef dressed in a perfectly judged mixture of sesame and mustard oils, fish sauce, lime juice and tamarind, topped with pickled and deep-fried shallots and teamed with rice crackers. But there's plenty of new stuff, too. It's all worthy of attention and, as the breadth of Le's repertoire becomes more apparent, we find another layer of potential to the story – a “what’ll she do next?” sense of anticipation.

Some of the best stuff is still found among the smaller dishes. Beef crisps – thinly sliced pieces of girello brushed with a mix of curry spice, kecap manis, fish sauce and chilli, then dehydrated and dusted to winning effect with a commercial curry spice mix – are nothing short of addictive. They're a truly great bar snack and a great match with a cocktail like the Pandan Collins, a mix of gin, pandan syrup, soda and lemon.

Anchovy does a good line in theme-appropriate cocktails based on classics (a Julep tweaked with grilled pineapple, say), and the short list changes almost as regularly as the menu. The cocktails are part of a two-page drinks list that, for all its modesty, nonetheless manages to cover a lot of ground. About 16 wines are listed, a mix of reasonably priced Old and New World labels that includes Australian rosé, Spanish tempranillo and Austrian grüner veltliner, and a short list of beer that sees Chang Lager sitting alongside a few Aussie craft staples such as Red Hill Brewery's Scotch Ale. The decent tea list features clever additions like Vietnamese iced coffee made with sweetened condensed milk, and a house-spiced ginger ale.

That pared-back quality is in sync with the clean-lines-bordering-on-ascetic theme of the décor and the low-key, friendly style of service (courtesy of co-owner Jia-yen Lee and manager Ted James). The food does the heavy lifting.

Le's rice paper rolls certainly do their share. They arrive cut diagonally in half and filled with diced ocean trout, Vietnamese mint, coriander, coconut, noodles, and pickled and deep-fried shallots. It may look like a rice paper roll that you could buy by the truckload in nearby Victoria Street, but the trout has been lightly cured in a mixture of brown sugar, soy, mandarin peel, star anise, coriander seed and cassia bark, and there's a complexity of flavour here that emphasises the Modern Australian part of the Anchovy equation.

More modern stuff happens with the drop noodles – made in-house from tapioca rice flour – that are stir-fried with pieces of confit rabbit, cos leaves, Brussels sprouts and a peanut-free Vietnamese-style lemongrass satay. It's also there with superb lamb ribs, cooked and then steeped for a few hours in masterstock before being painted with a Kampot pepper-flavoured glaze, then grilled and served with a beautifully crisp and refreshing watercress and turnip salad.

Steamed clams have also been on the menu since Anchovy first opened, but where they were originally served in a heartily comforting, deeply coloured turmeric broth, they now come in a spicy chicken soup, with fermented rice adding a lovely tamarind-like sourness, aided and abetted by the citrus hit of kaffir lime leaves.>



DOWNLOAD OR CONTACT

Scan this page with the free **viewa** app to see a full menu from Anchovy or to contact the restaurant.



RUM DEAL
Rum parfait with coconut, pineapple and ginger beer.

One of the best dishes on the menu is also one of the most traditionally Vietnamese – aside, perhaps, from one of the ingredients in the marinade. A whole spatchcock is marinated overnight in a mix of sesame oil, lemongrass, caramel, fish sauce and Coca-Cola (yes, the Real Thing), then grilled, roasted and dished up with sticky rice, spring onion oil and a cleverly spiced tomato sambal. It's comfort food, sure, but with its sweet, sour and citrusy notes, and soft and crisp textures coming into play with the juiciest little spatchcock you're likely to meet, it's comfort food taken to the next level.

The sweet stuff also leans modern, combining pretty plating with cleverly handled traditional ingredients. A rum parfait, flavoured with brown and palm sugars, and rum, is helped along by coconut cream mixed with lime juice and diced pineapple cooked with rum, sugar, star anise and cinnamon, then finished with a lovely ginger-beer granita.

Unfortunately for doughnut fans, Le's beignets served with condensed milk and passionfruit cream are, for the moment, unavailable because she's not happy with the results from her current deep-fryer (she's obviously a perfectionist because there wasn't much wrong with the ones she had been dishing up). The light and puffy morsels will return, however, once she is happy with them. Yet another reason to watch this space.

No restaurant gets everything right when it first opens, despite the pressure for immediate perfection from our voracious appetite for the new. As Anchovy shows, restaurants can take time to find their beat. Having a chef with the talent and experience of Thi Le in the kitchen meant good things were on the cards, but how very good Anchovy would become only truly became apparent a few months in.

And the best thing about the slow burn? The promise of more exciting times ahead. ●

Anchovy

338 Bridge Rd, Richmond,
(03) 9428 3526,
anchovy.net.au

Licensed

Cards AE MC V EFT
Open Tue-Sat 5.30pm-10.30pm, Fri noon-2.30pm
Prices Entrées \$5-\$24, main courses \$29-\$35, desserts \$13

Vegetarian One entrée
Noise Noticeable but bearable

Wheelchair access Yes
Minus The austere room could use a little softening
Plus Thi Le's food keeps getting better and better

AND ALSO

Oh, Carolina

Cuba meets Peru meets Mexico at **Lady Carolina**,

where chef Paul Wilson is delivering big-flavoured Latin food in a raucous cantina environment. There are five guacamoles (the "naked" is a classic), a ceviche menu, nicely spiced jerk chicken and plenty for vegans and vegetarians, including kale tacos. The "street kitchen" and bar out back is made for summer nights. **Lady Carolina, 175-177 Lygon St, Brunswick East, (03) 9381 0898**



Rising Son

With its Collingwood location, cartoonish colour scheme, theme-conscious cocktails (Samui Slushie: vodka, coconut "icy", lime) and sliders, tacos and dfried chicken on the menu, **Son in Law** is a Thai restaurant keeping up with the times. But more than trend emerges from the kitchen – a fine green papaya salad, worthy son-in-law eggs, big-flavoured prawns in betel leaf – plus, the attitude is friendly and atmosphere relaxed. **Son in Law, 56 Johnston St, Collingwood, (03) 9410 0399**

Parcel perfect

Dumpling behemoth **Din Tai Fung** landed in Melbourne this year with a 235-seater in the CBD's Emporium complex. All the DTF signatures are there, including the glassed-in dumpling kitchen and skilful food that defies chain restaurant preconceptions. The xiao long bao gets all the elements – broth, pastry, filling – right, but fancier stuff (like a truffle dumpling) is surprisingly good, too. **Din Tai Fung, level 4, Emporium Melbourne, 287 Lonsdale St, (03) 9654 1876**



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Future perfect

Automata and Silvereye are spearheading a brave new era of inventive and accessible fine dining, writes **Pat Nourse**. Unleash the snacks.

The future is already here, William Gibson said, it's just not very evenly distributed. Right now you'll find a potent dose of it in Chippendale. The opening of The Old Clare Hotel has brought with it not one very good restaurant, but two – and there's another on the way. Today we're looking at Automata, a smart-casual number from former Momofuku sous-chef Clayton Wells, where the emphasis is firmly on the smart over the casual, and Silvereye, an ambitious and well-resourced fine-diner from British-born Noma alumnus Sam Miller, which seems intended to drag special-occasion dining away from the double-damask of old to the gleaming unclothed birch of Scandinavia. It's strong stuff, but there's a good chance you're going to want seconds.

Both establishments make full and free use of the vocabulary of contemporary restaurants. Where 10 years ago some fine-diners were still kicking things off with demitasses of soup, saucing with veloutés and leaning on fat to do a lot of the heavy lifting on the plate, these guys like to open with wispy, crunchy, evanescent things, use clear broths for much of their saucing, favour seaweed and mushrooms to enrich their dishes, and create accents of flavour using the greens of the bush and beach. They're keen on powdered produce, dehydrated to concentrate its punch, and they lean as much on smoking, pickling and live fire as they do low-temperature cooking in bags and steam ovens. The plates are bespoke, and the wine lists skew unorthodox and seek to highlight the unfamiliar.

If all this sounds dangerously po-faced, fortunately one of the most appealing things about The New Dining is the enthusiasm of the people serving it. Sure, sometimes it can seem a bit Jonestown, what with the shining eyes and occasional fixity of the smiles, but as long as there's no hint of condescension, the feeling that the waiters are part of the project and engaged with the kitchen rather than simply hired guns usually makes for more personable and informed service. And that goes double when, as at Silvereye, the chefs do the Noma thing and bring the food out themselves, affectless and occasionally sweet in their shyness.

The other straight-up win for the hapless diner in the post-El Bulli restaurant landscape is the advent of snacks. When they're delivered in pacy manner, these profusions of morsels feel hospitable, a party at the table. You're eating with your hands, you're having fun.

At Automata it's a plate of cold clams and salmon skin. Doesn't sound like much of a knees-up at first glance, but the fish skin is fried puffy and crunchy and dressed in salt and vinegar; the storm clams are shucked and dressed in the shell with chilled dashi and a splash of cream. Chef Wells flavours the dashi with rosemary and a little powdered dulse seaweed, so the taste of the clam itself becomes a note rather than the focus of the dish, but the result is surprisingly harmonious.

The first thing to hit the table at Silvereye, meanwhile, appears to be a large pappadum, but turns out to be the meat of pig's trotters turned into a fine and crisp cracker. It's sprinkled with toasted>



INDUSTRIAL STRENGTH

Above, from left: king prawn, barley miso, purple asparagus and shiso at Automata, and chef Clayton Wells, sommelier Tim Watkins and restaurant manager Abby Meinke. Inset: The Old Clare Hotel.

POWER HOUSE

Below from left: Automata's dining room and its walnut ice-cream, aged mirin and blood plum. Opposite, from left: Silvereye's beetroot and blackcurrant, and chef Sam Miller with restaurant manager James Audas.

wattle-seed, which gives it a spicy, almost-but-not-quite-burnt quality. It's quickly followed by little cups of pickled leaves freighted chopped raw prawn and powdered dulse served, for reasons known only to the chefs, in a tin biscuit box decorated with a picture of a kingfisher.

Then more things. Sunflower crispbread, aka the world's fanciest Ryvita, is topped with raw and pickled baby zucchini and geranium petals: good. A cigar made of crunchy parsnip skin and filled with a parsnip cream: yep. Fat, pale fingers of white asparagus: okay. Manicured artichoke hearts and emulsified brown butter: fine. "Tommy's turnip tempura": much more like it. Sous-chef Tom Halpin, another Noma alumnus, deep-fries the leaves of baby turnips; the tender bulbs, still attached to the other ends of the stalks, are bathed in a macadamia nut cream. It's a keeper. The red-spot whiting, meanwhile, has been part of the plan for chef Sam Miller from day one. The meat is taken off the small fish, the skeleton is deep-fried, then topped with sea succulents and watercress cream; the head is injected with a cream made of oyster, and the thing is eaten entire tail and all, in two or three intense and crunchy bites. These things are presented variously on plates, pieces of bark and cast-iron. We're a long way from demitasses of creamy cauliflower soup here, Toto.

Tasting menus are feared and loathed by a significant fraction of the Sydney dining community, frequently with good reason. (The mere idea of eating a fish head whole, bones, eye-sockets and teeth, will

have more than a few would-be customers choking down a wave of nausea.) But both Silvereye and Automata exploit the format to present effects that couldn't work with à la carte menus.

The first dishes proper at Silvereye, if you can call them that, are barely there, but in the best possible way. Eating them in spring, their evanescence seems like a perfect distillation of the season: a very green arrangement of peas, pale young almonds, small broad beans, crunchy, salty beach leaves and the barest splash of seaweed stock, followed in short order by wisps of salt-baked beetroot. Miller combines the beetroot with blackcurrant, making for a power-chord of flavour, and then riffs around the edges with accents of rose and rhubarb. It's a flash of brilliance, and then it's gone.

The form of the menu allows for these very spare, beautiful gestures that wouldn't quite work as standalone dishes otherwise: a sliver of blue-eye trevalla blackened in a very hot pan and served in a potent broth of long-cooked button mushrooms; a length of oxtail braised with porcini mushrooms and onions in red ale, then baked and plated with a quenelle of burnt radicchio compote made tart with blueberry.

A round of slightly grisly juniper-smoked lamb shoulder, though, presented with nothing more than a spoonful of sauce and some tiny pine cones the chefs found on an expedition to Braidwood and then pickled, seems less like a haiku and more like a thought left unfinished, the meat tender and juicy but without much savour, the pickled pine a perfect, bitter wine-killer.

And you don't want to kill the wine. Chippendale is suddenly a repository of notable wine-pouring talent. Silvereye is managed by James Audas, a wine importer and sommelier in his own right, but the somm duties go to his bearded pal Sally Pettigrew (Sally is short for Sam). At Automata, Abby Meinke, whom you may recognise from Moon Park and Bentley Restaurant & Bar, runs the floor, while the beardy Tim Watkins,





a veteran of Pilu, handles the pours with aplomb. You'll see more wines from Australia being pushed to the fore at Automata, which is welcome, but both are firmly about the roads less travelled. They brim with unusual beers, wines from the Jura, wines from Sicily and sakes. You want a vodka made in Tasmania from sheep's whey, you won't leave disappointed.

If you want bread, on the other hand, you won't leave Silvereye happy. And want bread you will. Miller says he's not going to put bread on until he's happy with it, but this place has been many months in the making. This decision carries with it a whiff of the wants of the kitchen being privileged over the needs of the diner. That's something I'd say Silvereye and Automata, chef-driven establishments both, need to handle with care. We live in an era when the chefs run the show, but we're still paying the bills.

At Automata the bread is a highlight, but that could just be the butter talking. The little house-made wholemeal rolls are paired with a dollop of butter that's infused with chicken and anchovy, and sprinkled with sunflower seeds. Savoury, salty, sublime.

Where Silvereye offers a choice of 11 or 17 courses at \$140 and \$175 (many of those being two-bite snacks), Automata is five courses at \$88. I've had meals there (and at Silvereye, for that matter) where I've walked out not quite sated, but the time commitment, the cost and the impact of the food seem to find its best balance at Automata. It seems odd to think of a tasting menu-only restaurant as somewhere you could eat more than once in a month, but the bar snacks at Automata are first-class (fried anchovy-stuffed olives! The surprise success of burrata dressed with the shellfish oil!) and the kitchen is committed to keeping the menu moving.

Wells is refreshingly unafraid to kill his darlings. A fine piece of hapuku, steamed just so, given an umami-laden accompaniment of cured John Dory roe and draped dramatically with blanched nori, was unquestionably the hit of the first menu, and then it



Miller combines the beetroot with blackcurrant, making for a *power-chord of flavour*. It's a flash of brilliance, and then it's gone.

was gone barely a fortnight later. Elsewhere it's a tweak: the rich, red wine-friendly inside beef skirt paired sympathetically with the textures of shiitake, wood-ear mushrooms and an eggplant purée, gets a successful switcheroo with slivers of poached-then-grilled lamb neck. The coins of asparagus wrapped in sesame leaves that are centre-plate in a pool of plum stock (plum stock!) and fronds of dulse one day, become the support act the next to a very large grilled prawn served with barley miso. The constants here are the close attention paid to the savoury quality of what's on the plate and the acid levels. You get the impression these guys taste their food.

A few bob have been spent on the fit-outs. Automata is a tricky space, a wide, shallow shopfront with a central communal table, a mezzanine running over the top. The robotic name is referenced with unfortunate literality. The flanged lamps over the bar are reminiscent of the teleporter in the Cronenberg remake of *The Fly*, the valve-addled chandeliers are more in keeping with the robot squid things from *The Matrix*, while the scone by the front door, perhaps the only feature piece that makes sense in a restaurant context, has an echo of the mise en scène of *Prometheus*. The men's room offers a surprising grace note: the appearance of the graffiti-splashed 1940s porcelain pub urinals, rescued from the renovation of the public bar of The Clare hotel upstairs, a nice nod to a bit of local history. *Piss-elegant.*>



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Scan this page with the free **viewa** app to see full menus from Automata and Silvereye or to contact the restaurants.

SYDNEY REVIEW



Silvereye sits on the second floor of the pub bit of the development, and benefits from the gift of great bones. The Deco curve of the corner facing Broadway sets the cues for a largely classic look, tweaked by the centrality of a large and open kitchen and the deployment of lots of nude, Nordic-leaning furniture under large zinc-coloured lightshades. In another perfectly undigested interpretation of a name, the walls are decorated here and there with paintings of the silvereye – *Zosterops lateralis* – perched and on the wing. Dangerously fine stemware from Zalto gives the tables a hint of luxury.

Both venues are loud, both are still in the process of discovering what music works in a restaurant. Silvereye has the better acoustics, but the greater prevalence of head-scratchers on the playlist (the theme from *Shaft*, a few bebop tracks that might be better used as car alarms, or to scare away vermin). At the Silvereye price point, it's going to lose them quite a few potential repeat customers. Both places are lit well enough, at least, that you can see your hand in front of your face.

There's a distinct absence of marshmallows and chocolate on the dessert menus. Yoghurt, celeriac, beer and pumpkin seeds are more these guys' speed.

Wells likes to play things acidic: faintly halva-ish walnut ice-cream with aged mirin and pops of blood plum, like a very flash sundae, followed by



ON SONG

From left: Silvereye's dining room and its peas with broad beans and seaweed.

Automata

5 Kensington St, Chippendale, (02) 8277 8555, automata.com.au
Licensed

Cards AE, MC, V, EFT
Open Lunch Sun noon-3.30pm, dinner Wed-Sat 6pm-11pm

Prices Tasting menu \$88, \$143 with wine matches
Vegetarian On request

Noise Noisy

Wheelchair access Yes

Minus Weird space

Plus Food, service and wine all copacetic

Silvereye

20 Broadway, Chippendale, (02) 8277 8520, silvereye-restaurant.com.au
Licensed

Cards AE, MC, V, EFT
Open Dinner Tue-Sat 6.30pm-9pm

Prices Tasting menus \$140 and \$175

Vegetarian On request

Noise Good acoustics, questionable tunes

Wheelchair access Yes

Minus Can feel more like a chef's performance than a meal

Plus Fresh, exciting flavours

Dr Henderson jellies – petits fours of the mixture of Fernet Branca and crème de menthe celebrated as a hangover cure by London chef (and *GT* columnist) Fergus Henderson.

Miller gets major points for the poetry of his cherry blossom ice-cream. The taste of the cherry blossom is hard to pin down, but the crumbly texture of the ice-cream is pleasing, and pumpkin juice provides the surprising flavour counterpoint.

In these dual visions for the future, we see the chef on the ascendant, bringing with them a profusion of international ideas, a shifting palette (and palate), and a hint of cheffy preciousness. The third restaurant at The Old Clare, which opens this month, takes a more diner-driven approach, with chef Jason Atherton saying he's committed to the what-you-want-when-you-want-it school of business. It'll be interesting to see which approach prevails. For now, we have two brilliant new players on the scene. Automata is out of the gate firing on all cylinders, and unquestionably delivers more bang for buck. Silvereye is going to take a bit more time to find its groove, but has the potential to wow with a flavour of its own. We'll see. "The future is inevitable and precise, but it may not occur," wrote Borges. "God lurks in the gaps." ●

AND ALSO

Alley up

Just over the laneway from Automata you'll find a rather

different but very interesting dining proposition. **Kopi-Tiam Spice Alley** brings together stalls selling Malaysian, Singaporean, Thai and Hong Kong Cantonese eats all at the one attractive open-air premises. The hits of the glam food court include the roti canai from Alex Lee Kitchen, and the mussel pancake from Bang Luck Thai. **Kopi-Tiam Spice Alley, Kensington St, Chippendale**



Pushing tin

Casual dining in Newtown gets a welcome boost from **Continental**, a polished deli-bar-bistro from Elvis Abrahamowicz – pictured second from right with (from left) cohorts Jesse Warkentin, Joe Valore and Mikey Nicolian. House-canned T-shirts and food (see Christmas gift guide page 102) are a feature, the drinks are inventive and the products on the shelves make a rare showing for the all-killer-no-filler approach. Impressive stuff. **Continental, 210 Australia St, Newtown, (02) 8624 3131**

A Norton anthology

It's been a while between interesting openings in Leichhardt, which makes the appearance on Norton Street of Matteo Galletto, the son of Lucio Galletto of Lucio's fame, all the more welcome. The younger Galletto does his dad proud as a relaxed host at **Capriccio**, dispensing killer panini at lunch, along with the likes of rigatoni cacio e pepe brightened with broad beans, and a playful, thoroughly meaty cotechino sausage on a lentil bun after dark. **Capriccio, 159 Norton St, Leichhardt, (02) 9572 7607**

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Heston Blumenthal
at Melbourne's Dinner
by Heston Blumenthal.



Man of action

Heston Blumenthal came to Australia to open a restaurant and left a changed man. Melbourne, writes **Michael Harden**, gave Heston his groove back.

Heston Blumenthal is talking mindfulness. In his case it involves playing ping-pong with a robot that fires a barrage of balls at him, and doesn't stop. "I love it because it really focuses your mind," he says. "You can think of nothing else." And then there's the other thing that gives him perspective: Australia.

"Every time I get off the plane here, I feel like I can breathe," he says, looking fit and relaxed in the dining room of his new Melbourne restaurant, Dinner. It's this clarity that has allowed Blumenthal to step back up to the plate anew.

The success of The Fat Duck gave rise to books, television, endless appearances, awards, honorary doctorates, an OBE and tabloid scrutiny of his private life. Blumenthal is by inclination a man of action, and tends to have a lot going on all at once. He didn't miss a service for the first eight years that The Fat Duck was open and admits there are times when he forgets to sleep.

He's currently contending with a broken wrist sustained after losing his keys and trying to get into his house without them. The injury hasn't healed properly and needs to be re-broken and re-set. He already has metal in his hand, shoulder, hips and legs (kickboxing, falling off a roof, kitchen wear and tear), and has also had to weather suggestions that with so much going on, his eye has been off the ball.

This year he has taken The Fat Duck from Bray, just outside London, to Melbourne and then back again, relaunching it after a six-month renovation that cost £2.5 million (around \$5.3 million). At the same time, he has opened a branch of Dinner by Heston Blumenthal (the first to follow the Knightsbridge original) at Crown Melbourne on the former Fat Duck pop-up site. And he made a documentary about the whole process along the way.

Blumenthal says that, despite undertaking the enormously complicated task of opening two restaurants at the same time, he's clearer and more focused than he's ever been. He's back in the game, and he attributes the clarity to his time in Australia.

"There's this sense of breathing and space – headspace – that I need. It allows me to be vulnerable, something that's necessary and something that's hard to do when people are looking down their noses because I'm doing something in a way they perceive as wrong."

But why Melbourne? "When I decided to take the Duck somewhere else in the world for six months I had about 15 offers from all over," he says. "I'd been to Melbourne before and knew that there was this food explosion happening, plus I was mates with John Alexander [Crown's executive deputy chairman]. But the biggest factor in making the decision to come to Melbourne was the Australian public that we'd experienced both at The Duck in the UK and when I'd visited in the past."

Australian diners, Blumenthal says, are full of enthusiasm and excitement for what's on the plate, and they're not shackled to classic ideas of perfection, to the idea that there are definitive rights and wrongs. They've given him the freedom to look at the bigger picture afresh. He says that for the past five years he had "all the pieces of this amazing jigsaw puzzle", but couldn't find the right way to put them together until he moved The Fat Duck to the other side of the world.

"Being in Melbourne was like a circuit-breaker for me. It has massively influenced what we're now doing at The Duck in Bray," he says. "Not in a literal sense of 'look, now I have quandong on the menu', but something much, much bigger than that. My head is clearer."

This clarity has seen Blumenthal push the idea of theatricality at the new Fat Duck so that a meal there is now about a story, a journey. The kitchen has tripled in size, and the dining room holds one table fewer, but the real change is that Blumenthal has worked out a way to put all those jigsaw pieces together in a completely different way.

Where Dinner in Melbourne pushes the boundaries with chef Ashley Palmer-Watts finding ways to take the British historical brief in new directions by incorporating elements of Australian culture, at the rebooted Fat Duck, the rule book has been torn up all over again.

There's no menu now, just a map and an itinerary, and lighting that brightens and dims according to where you are on the journey, based on a daytrip to the sea. There's an illusionist on staff and a dolls' house on wheels that puffs smoke through its chimneys and delivers sweets via a series of automated drawers. Research is done into every customer's history, which is then worked into the meal's journey. Giles Coren, a critic for *The Times*, recently admitted that just such a moment made him cry.

Blumenthal says he's trying to create memories. "The Fat Duck is very personal to me, so what I'm trying to do is to make it become very personal to everyone who goes and eats there," he says.

There's less method acting needed at Dinner in Melbourne. It's a restaurant that plays engaged historian to The Duck's whimsical storyteller, with every dish given a brief history on the menu's reverse side. So far, the dishes are mostly historical Brit imports: the much photographed "meat fruit", a play on a 15th-century trompe l'œil mandarin fashioned from chicken liver parfait; duck with ale and artichokes; the pineapple-based Georgian tipsy cake.

Some of Dinner's London dishes have been given a local twist ("rice & flesh" is made here with kangaroo in place of calf tail; the savoury porridge features abalone instead of frog's legs), but the lamington is the only Australian dish to be given the full Blumenthal treatment, reimagined as a lamington cake with grilled raspberries, toasted coconut and cocoa ice-cream. The clarity Blumenthal gets from being in Australia could well see the influences ramp up.

"With Dinner in London I've started to realise that we don't just have to stick with the distant past," says Blumenthal. "We can also deal with the history that people still remember, that they have memories of. And the way that Australians are embracing new things, I think that would get done a lot quicker here than it would over there." ●
Dinner by Heston Blumenthal, Crown Towers, level 3, 8 Whiteman St, Southbank, Vic, (03) 9292 5777, dinnerbyheston.com.au

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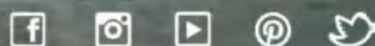




TABLE SPREAD Table runner and napkins from West Elm. Eucalypt plate (at top), Eucalypt bowls (with mustards), spoons, ham stand, and blue and silver baubles (box of 12), all from The Bay Tree. Antique chopping boards from The Country Trader. White baubles from David Jones. Blue dinner plate and side plates from Mud Australia. Ham knife from Victorinox. Historisk number tags from Ikea. All other props stylist's own. Stockists p207.

Hock tactics

If ham is on your Christmas menu, read on. Our distinguished trio of experts tried and tasted eight of the nation's best hams. **Pat Nourse** delivers their verdict.

Can too much ham ever be enough? This was one of the questions our intrepid panel asked as we conducted a blind tasting of award-winning hams from all over Australia.

Chef Jeremy Strode, Master Butcher Gerhard Feiner and Australian Pork's Mitch Edwards were also asking some tougher questions, though. "Is the skin of the ham split anywhere?" asks Feiner. "Cooking a ham on the bone takes eight or 10 hours, so that can be a problem," he says.

Is the smoke colour even on the surface? "We don't want it lighter here and darker there; we want a nice even colour," says Feiner. "That's more about aesthetic choice than an indicator of eating quality, though the darker the ham is, usually the stronger the smoke flavour."

How pink and even is the colour of the meat? "Not too pale, a good even redness. The evenness is the thing, because it tells you if it's been cured properly and not rushed. **No** greyish-brown spots."

Is the knuckle sunken? "That's **when the ham** is cooked or hung in such a way the knuckle **sinks into the ham**. It looks awful."

Has the ham been brined with care? Nowadays, the brine is usually injected into the muscle under pressure. With too much pressure, or a misplaced needle, you can end up with uneven saltiness, and pockets of brine between the skin and the meat. No one wants a watery ham. "It shouldn't be soaking wet and it shouldn't be rubbery-dry," Feiner says. "It should be moist, and you should be able to discern the fibres of the meat."

And, of course, how does it taste? "Nothing should dominate the pork, not the salt or the smoke or sugar – just a mellow, lovely meaty flavour with a hint of smoke."

All the hams were legs on the bone. Australian quarantine regulations only allow for the importation of ham if it's boneless, which means that buying ham on the bone (along with the pink PorkMark logo) is your guarantee that you're buying a local product. And how are you going to make pea and ham soup when you're done with it if there's no bone?

Here, starting with the highest-rated hams, are our tasters' findings.



1 PASTORAL SMALLGOODS, WATERLOO, NSW

"On first impressions, that's a nice-looking ham," says Strode. "A gorgeous golden colour and a great shape," says Edwards. "Nice and smooth and even, nice and round, no blood clots," adds Feiner, and points out that it looks attractively juicy even as it's being sliced. Feiner scores it very highly. The word "masterpiece" is thrown around – the taste is in balance, the texture correct, and there's plenty of the flavour of the meat. "I think it's spot-on," says Strode.

pastoralsmallgoods.com.au



2 SUNSHINE MEATS, MILPERRA, NSW

Feiner thinks this ham is a bit too dark for the average consumer, "but that's not necessarily a mistake, it's personal preference". "And you know when you're buying a ham that dark, it'll be on the smokier side," Edwards says. The flavour of the meat is – unsurprisingly – bold, strong and smoky, but is still rated highly by all the tasters. "The eating quality is right up there," says Feiner. "Personally, I love it," says Edwards.

sunshinemeats.com.au



3 AUSSIE SMOKEHOUSE, WARANA, QLD

The panel is unanimous in rating this ham highly for its appearance, which Edwards describes as "nice and plump". Strode says the texture is drier than he'd like, and he notes some variation on the cure in the cut slices of meat. All the tasters comment on its appealing aroma. mastermeatsqueensland.com.au



MORE ONLINE

Head to our website and watch a video for tips on how to carve ham like an expert: gourmettraveller.com.au



THE PANEL

Top from left:
Australian Pork's Mitch
Edwards, chef Jeremy
Strode and Master
Butcher Gerhard Feiner.

STORING YOUR HAM

- Soak a ham bag, pillowcase or tea towel in four cups of water and two tablespoons of vinegar.
- Wring out excess water and put your ham in the bag or pillowcase, or wrap it in a tea towel. Store it in the coolest part of the fridge – ideally below 4C.
- Every three days or so when it starts to dry out, rinse the bag or tea towel and dip it in the water and vinegar solution.



4 NEWBURY & WATSON, MOUNT BARKER, SA

Edwards rates this ham as highly as any in the tasting. "It's pleasantly smoky, the texture is good. I want my ham to have moisture present when I slice it, and I like the shine you see when you're cutting this one." The colour is judged positively all round. "Not too pale," Strode says, "and just the right level of smoke. It's got a taste that lingers, too, in an appealing way." newburyandwatson.com.au

5 BERTOCCHI, THOMASTOWN, VIC

The skin on this ham is fissured in parts, our tasters observe, and it's patterned in a way that suggests it has been smoked on a rack rather than hanging. "Nice and smoky and a little bit sweet on the nose," says Edwards. The meat is a nice, even pink, but its texture raises some flags. "It seems a bit over-brined to me," says Strode. "You're starting to lose the texture there. I think there's too much sugar and salt." bertocchi.com.au



6



6 SHARMAN'S BUTCHERY, WIVENHOE, TAS

The tasters note that the meat and skin have pulled away from the bone at the hock, that the ham is flatter than is ideal, and that it shows some blood clots. The responses to its taste are varied, prompting discussion about the evenness of the cure, but it's unquestionably full flavoured. The texture is considered favourably by all the judges. "The texture's quite good," says Strode, and he adds that he likes the fat coverage.

sharmansbutchery.com.au

HOW TO CARVE A WHOLE LEG HAM

STEP 1 Place ham skin side up on a cutting board. Then run a small sharp knife under the rind around the end opposite to the hock and each side of the ham to about halfway up. Peel back the rind.

Step 2 Run the tip of your knife around the bone, on the underside of the ham and begin to slice on a slight angle down towards the bone.

Step 3 Run your knife lengthways along the bone to remove slices. Continue to slice towards the hock.

Step 4 Slice your way around the ham until you reach about a third of the way up then remove the bone by making a few short cuts at the joint.

Step 5 To keep your ham fresh, fold the rind back over the exposed meat, put it in a ham bag or pillowcase, or wrap it in a tea towel and store it in the fridge.

See gourmettraveller.com.au for a video demonstration.

"Nothing should dominate the pork, not the salt or the smoke or sugar – just a *mellow meaty flavour* with a hint of smoke."

7 ANDREW'S CHOICE, LAVERTON NORTH, VIC

"It's quite a hairy ham," says Strode, referring to the bristles around the hock of the ham. There's some sunkenness of knuckle, and the smell is deemed sweet – a strong sweetness that carries through to the flavour of the meat. "Has the injection pressure been too high?" asks one of the judges, pointing out a briny pocket just under the skin. "It's good a good dark pink colour in the meat," observes Feiner. "Very much close to the ideal that we're looking for."

andrewschoice.com.au

8



8 PETER BOUCHIER, TOORAK, VIC

"It looks uneven and patchy on the outside," says Strode. Some of the skin has been folded in parts, and it's split around the knuckle. It's a strongly scented ham, which wins the approval of all the tasters, but it's also considered the saltiest of the hams. Strode notes that though the texture is uneven around the edges, the meat in the core is well textured. "They've also taken the aitchbone out," says Feiner – the ham is still on the leg, but the pelvic bone appears to have been removed to make for easier carving.

petergouchier.com.au



All I want for Christmas

Between finishing up at work, planning your holidays and soaking your fruit, the Christmas food shopping is often left to the last minute. This year, though, when the doorbell rings, we have your back. With the help of our friends at Snowgoose, the GT team has put together a hamper filled with festive snacks and tipples, just in time for the silly season.

1 Will Studd Lincet Brillat Savarin

Gourmet's resident cheese expert, Will Studd, knows his stuff. For Christmas this year, he's hand-picked this rich and velvety Brillat Savarin from Didier Lincet, a producer in Champagne. While the cheese has a beautiful sweetness that will only get better with time, trust us when we say it won't last long.

2 Le Roi Roquefort

This Le Roi Roquefort, also chosen by Studd, has been ripened slowly, resulting in a rich and creamy texture and a salty-sweet finish. If you're expecting a bigger party, add a one-kilo hexagon of ultra-creamy Le Dauphin brie to the mix.

3 Sheridan's Irish brown-bread crackers

All that cheese is going to need somewhere to call home. Our pick? Sheridan's buttery Irish brown-bread crackers made from stone-ground wholemeal flour, buttermilk and sea salt.

4 Mason Clarke Co spiced cranberry jelly

Mason Clarke's all-natural chutneys, jellies, jams and preserves are handmade in small batches in Dimboola in country Victoria. For Christmas, we've chosen their spiced cranberry jelly – best teamed with ham or turkey on baguettes.

5 Mason Clarke Preserving Co cumquat & native pepperberry preserve

Why stop at one? When it comes to a true Christmas spread, you can never have enough condiments. Mason Clarke's cumquat and native pepperberry preserve will make a sweet addition to your cheeseboard, and works just as well served with cooked meats.

6 St Ronan's pear cider

Our wine editor, Max Allen, is partial to a cider or two. He loves St Ronan's for its "gorgeous rich, complex pear aromas and a lovely soft, creamy texture". It's the perfect accompaniment to the Brillat Savarin.

7 Baker D Chirico gingerbread stars

Gingerbread is a must for Christmas, and those coming out of the oven by Baker D Chirico – using a traditional recipe that includes butter, eggs, brown sugar, salt and cinnamon – are among the country's finest. Plus, the Melbourne baker promises plenty of ginger-punch with these beautifully wrapped sugar-dusted stars.

8 Dessertmakers sour cherry pudding

Dessertmakers chef Merna Taouk makes all-local, all-natural desserts for everyone from Qantas to Sydney restaurant Billy Kwong.

For GT she has designed this sour-cherry pud, spiced with nutmeg, cinnamon and orange peel. Better yet, it comes pre-steamed and ready to go.

9 Dessertmakers butterscotch sauce

You can't have Christmas pudding without a delicious sauce. Dessertmakers have chosen a rich butterscotch recipe to match our sour-cherry pudding. Thickened with cream straight from Country Valley farm in Picton, New South Wales, it's sticky and sweet in all the best ways.



THE GOURMET TRAVELLER HAMPER

In collaboration with fine-food hamper specialist Snowgoose, we have designed the perfect gift (or treat for yourself), delivered to your door for \$195 (including delivery). For an extra-luxe option, add the 1kg Le Dauphin – an extra \$75. To order, go to gourmettraveller.com.au/snowgoose. While stocks last.

WORDS MAGGIE SCARDFIELD PHOTOGRAPHY RODNEY MACUJA STYLING AIMEE JONES STAR AND CONE DECORATION (IN HAMPER, BOTTOM LEFT) FROM COUNTRY ROAD, RIBBON ON BOBBIN FROM THE COUNTRY TRADER, RIBBED BAUBLES, PENTAGON ORNAMENT AND WHITE ORNAMENT (UNDER HAMPER) FROM DOMAYNE, BAUBLE (CON PUDDING), PART OF A SET) FROM HEAVEN IN EARTH, STOCKISTS P207.



10 Snowgoose cherries, 1kg
It's not an Aussie summer without stone fruit. These sweet, plump red cherries are grown on orchards in Young and hand-picked just 48 hours before delivery. (They're so fresh they were still on the tree when the rest of the hamper was photographed.) ●



Sweet success

Sugars of the World and Melbourne's Stokehouse City host an exotic culinary adventure.

Guests were wowed with a globetrotting bespoke menu at a special reader dinner celebrating the new

Sugars of the World range at Melbourne's Stokehouse City recently. And over the course of the evening, hosted by *Gourmet Traveller* editor Anthea

Loucas, they were treated to something of a masterclass in the nuanced ways sugars of different varieties work in savoury dishes as well as sweet. Stokehouse executive chef, Richard Ousby, designed a menu that took in the spectrum of varieties.

Australian Muscovado Sugar, for instance, enriched onion jam with its treacly notes, Mexican Agave Sugar added a vibrant kick to pork Scotch fillet with apple purée while, come dessert, Colombian Panela Sugar added a rum-like depth to panna cotta with a rich caramelly crumb of Sri Lankan Rapadura Sugar. "Sugar is used to balance flavours in more savoury dishes than you would expect," chef Ousby told the crowd. "Having varied types of sugars with their own unique flavour profiles means you can select the right sugar for the right job. It offers you a more focused choice when it comes to designing a dish."

The elegant dining room, meanwhile, took on a touch of the exotic, too, with individual table settings tailored to reflect the different regions from where the sugars are sourced. The room was abuzz as diners were transported to foreign climes on a culinary adventure. It was an evening to savour.



SWEET TALK

Gourmet Traveller editor, Anthea Loucas, and Stokehouse executive chef, Richard Ousby, discuss the finer points of sugar.





Katherine Wall, brand manager of Sugars of the World, addressed diners about the exotic new range.



MENU

Chicken liver parfait, muscovado onion jam, apricot and walnut bread
Pizzini Prosecco, King Valley, Vic

French caster sugar-cured ocean trout, crème fraîche, lemon, almonds, trout roe and asparagus with a lemon butter and dill emulsion
Chalmers Greco, Heathcote, Vic

Western Plains pork Scotch fillet, apple purée, agave seeds, mustard leaf and pancetta
Torbreck "Kylie" Mataro, Barossa, SA

Panela panna cotta, burnt cinnamon custard, rapadura crunch and banana ice-cream
Royal Tokaji Late-Harvest, Tokaji, Hungary



“Having varied types of sugars with their own unique flavour profiles means you can select *the right sugar for the right job.*”



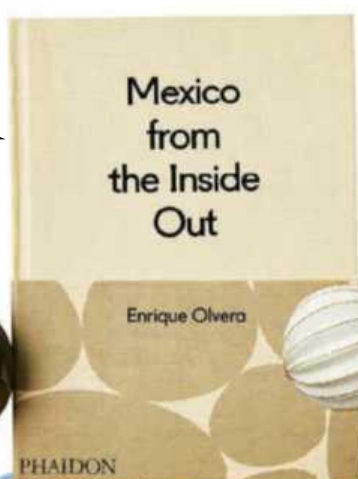
FLIGHTS OF FANCY

Diners enjoyed a taste of the exotic with a menu showcasing the rich nuances of sugars sourced from places as far-flung as Sri Lanka and Colombia.

Paging Christmas

Mexico makes a strong showing in **Pat Nourse's** pick of this year's cookbooks in an otherwise globetrotting selection.

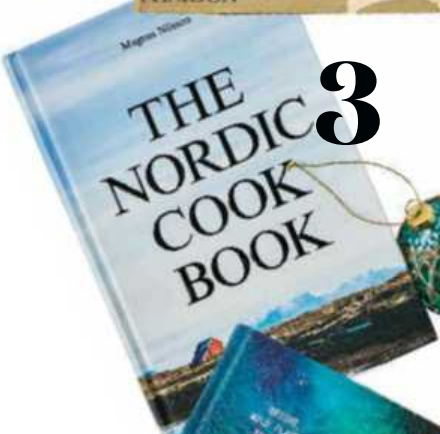
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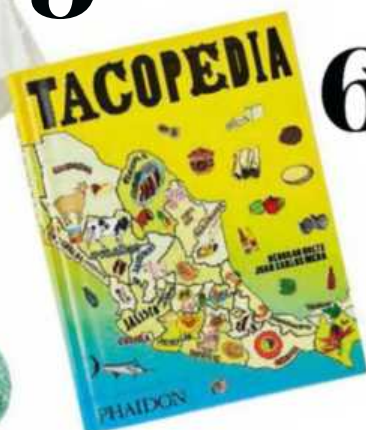
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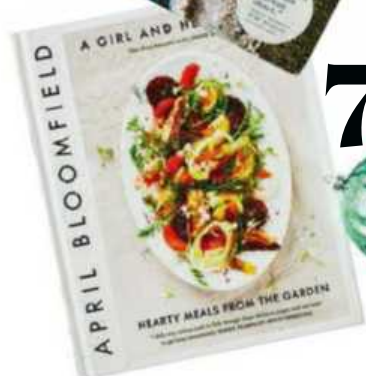
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7



1 MEXICO FROM THE INSIDE OUT

Enrique Olvera
(Phaidon, \$75)

The inspiring and highly inventive food Enrique Olvera cooks at Pujol is juxtaposed to winning effect with homestyle dishes and Araceli Paz's verité images of the Mexico from which it all came.

Must cook: corn-husk meringue and corn mousse.

2 A LOMBARDIAN COOKBOOK

Alessandro Pavoni
& Roberta Muir
(Lantern, \$59.99)

Sydney chef Alessandro Pavoni shares a lesser-known side of Italian cuisine, showcasing dishes he grew up with, whether it's spit roasts from Brescia or his grandmother's recipe for stuffed hen with radicchio. It's also something of a masterclass in risotto.

Must cook: tagliatelle with fresh salami sauce.

3 THE NORDIC COOKBOOK

Magnus Nilsson
(Phaidon, \$59.95)

Regardless of your interest in cooking cod, let alone seal intestines, this is the must-buy book of the season. It's a hefty volume packed with history and carefully observed detail, all delivered with Fäviken chef Magnus Nilsson's quiet charisma. Rigorous, but also sane, humane and frequently brilliant.

Must cook: a proper Jansson's temptation.

4 NOPI

Yotam Ottolenghi
& Rameel Scully
(Random House, \$59.99)
"Not just another Ottolenghi book": not that anyone

would complain. *Nopi*, like the Soho restaurant that inspired it, brings Asian ingredients into the mix – green papaya and miso mingling with Ottolenghi staples such as pomegranate and lentils. **Must cook:** three-citrus salad with green chilli, stem ginger and crunchy salsa.

5 HARTWOOD

Eric Werner & Mya Henry
(Workman, \$79.95)
Unquestionably the most FOMO-inducing release this year, *Hartwood* explores the magic (and the sometimes mucky reality) of this singular open-air restaurant on the Yucatán Peninsula, clinging to the shoreline between the jungle and the sea. Expect to see a lot more mescal, cactus and chilli oil in your cooking in 2016. **Must cook:** agave pork belly with grilled piña.

6 TACOPEDIA

Déborah Holtz
& Juan Carlos Mena
(Phaidon, \$39.95)

Yes, everything seems to be coming up Mexican this year. But a dip into this detailed examination of the humble taco might also shed some light on why. This single dish shows the stunning diversity and complexity of Mexican cuisine, wrapped here in tasty bite-sized packages, sparkling with colourful graphics and seasoned with plenty of humour. **Must cook:** cochinita pibil.

7 A GIRL AND HER GREENS

April Bloomfield
(Canongate, \$49.99)

Following on from her pork-rich cookbook debut, The Spotted Pig chef proves she's no one-trick piglet, presenting vegetable-driven (if not vegetarian) recipes written with equal parts gusto and diligence. **Must cook:** braised peas with Little Gem lettuce. ●

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PHOTO: JACOB J. SMITH

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It's a wrap

We've done the legwork for you this festive season and come up with a selection of gift ideas for the gourmets in your life and the travellers.

1 Barby chef's knife with oak holder, \$125, from Georg Jensen. **2** Le Creuset casserole, \$349, from The Essential Ingredient. **3** The Smoking Gun, \$125, and Smoking Gun woodchips (part of a set of four), \$38, from Williams-Sonoma.

4 Downtown Blooms Peony Gold tumblers (stacked), \$16 each, from T2. **5** Alessi espresso coffee maker 9090/6, \$335, from David Jones. **6** Italian panforte, \$2795 for 250gm, from Simon Johnson. **7** Goddess dark chocolate with coffee, and dark chocolate with mint, \$8.50 each for 65gm, from Zokoko. **8** Voile spaghetti measure, \$40.50, from Alessi.

9 Small brass flower bowl, \$145, from Dinosaur Designs. **10** Continental Delicatessen peas, \$10 for 400gm, and creamed corn, \$9 for 250gm. **11** *Gourmet Traveller* Signature Collection tall cake stand in charcoal by Robert Gordon Australia, \$109.95, Domayne. **12** The Fine Cheese Co celery crackers, \$8.95 for 150gm, Simon Johnson. **13** Artisanal Japanese soy sauce, \$49 for 900ml, and Ogasawara mirin, \$35 for 600ml, from Black Market Sake. **14** Alessi Cheese Please grater, \$99, David Jones. **15** Pine cone ornaments, \$5.95 each, from My Christmas. **16** Dragon Well tea leaves, \$20 for



THE GOURMET

70gm, from Tea Craft.

17 Rich Fruity Booty teapot, \$190, from T2. **18** Pacific Beauty teacups, \$8 each, from T2. **19** LP's smoked organic Canadian maple syrup, \$28 for 500ml, from LP's Quality Meats. **20** Ice bucket with tongs, \$290, from Georg Jensen. **21** Krug Grande Cuvée Champagne, \$262.49 for 750ml. **22** Riedel Veritas Coupe/Martini glasses, \$119.95 for two. **23** "Tess" carafe, \$139, from Beans and Jazz. **24** Marble bowl, \$235, from The Minimalist. **25** Ferm Living brass salad servers, \$79, from Urban Couture. **26** Rivsalt grater, stand and salt rock, \$59, and refill, \$19.95, from The Essential Ingredient. **27** Mysqueeze citrus-squeezer, \$99.50, from Alessi. **28** Pollastrini sardines, \$9.95 for 100gm,

from Simon Johnson.

29 Write to Me *Recipes Passed Down* book, \$40, from Paper2. **30** Porcelain Dusk dinner plates, \$35 each, and bowls, \$38 each, from Studio Enti. **31** All wrapping paper and ribbon (throughout), Vandomos Fine Packaging. **32** Stemless gold-rimmed wine glasses, \$10 each, from West Elm. **33** Orange nougat, \$16 for 200gm, from Baker D Chirico. **34** Porcelain Dusk dinner plate, \$35, from Studio Enti. **35** Basix linen napkin in Floss, \$22, from Hale Mercantile Co. **36** Mad Millie specialty cheese kit, \$135, The Essential Ingredient. **37** Grey metal dining chairs, \$158 each, from Loft. **38** Industrial dining table, \$1089, from Loft. **39** Provincial Lane stained oak timber flooring in Macadamia, \$102 per

square metre, from Carpet Court. **40** Flocca tablecloth in Ayrton, \$349, from Hale Mercantile Co. **41** Tree, \$125, from Christmas Tree Man. **42** French zinc tub, \$750, from Elements I Love. **43** Silver, gold and black glass-bauble pack, \$44.95, from My Christmas. **44** White glass-bauble pack, \$24.95, from My Christmas. **45** Porcelain balls, from Mediterranean Markets. **46** Birch stars, part of a 40-piece set, from Mediterranean Markets.>

PHOTOGRAPHY CHRIS CHEN STYLING & MERCHANDISING RHIANNE CONTRERAS.
BRICKS WALLPAPER (USED THROUGHOUT) FROM MILTON & KING. STOCKISTS P207.



THE TRAVELLER



1 S'well teakwood insulated bottle, \$49.95, from The Essential Ingredient.

2 Ridley's Games Room General Knowledge, \$26.95, from Paper2. **3** Jewellery roll, \$370, from Tiffany & Co. **4** *1001 Walks You Must Experience Before You Die* (Murdoch books, \$49.99, hbk). **5** *Atlas of Cursed Places* by Olivier Le Carrer (Black Dog & Leventhal Publishers, \$29.99, hbk).

6 Le Creuset waiter's friend, \$59, from The Essential Ingredient. **7** Personalised wooden bicycle travel mug, \$65, from Maria Allen Boutique. **8** BeoPlay H8 headphones, \$799, from Bang & Olufsen. **9** Stainless steel lunchbox, \$24.95, from LunchboxMania. **10** Personalised wooden letter luggage tags, \$85 each, from Maria Allen Boutique. **11** Modern vintage low stool, \$99, from Loft. **12** Retro print Instagram photos with

white border, \$20 for 18 prints, from Photify.

13 Ban.do iPhone 6 cover, \$45, from Papier d'Amour.

14 Ban.do Back Me Up iPhone charger, \$65, from Papier d'Amour. **15** BeoPlay A2 bluetooth speaker, \$599, from Bang & Olufsen.

16 Industrial task lamp, \$99, from West Elm.

17 Uppercut Deluxe filled wash bag gift set (includes shaving cream, moisturiser, toothbrush and soap), \$75. **18** Leica Summicron-T 23mm F/2 ASPH lens, \$2500. **19** Printed iPad case, \$19.90, from Paper2.

20 2016 journal, \$49, from The Minimalist.

21 Black leather journal, \$39, from Paper2.

22 Leather passport cover, \$85, from Papier d'Amour. **23** Victoria square sunglasses, \$620, from Tiffany & Co. **24** Wood Duck Press Pocket Wine

Notes and Pocket Beer Notes, \$12.95 each, from Paper2. **25** Karadeniz Turkish towel \$59, from Atolyia. **26** World map printed on acid-free art paper, \$110, from Quercus & Co. **27** Funky grey iron coat hooks, \$25, from Loft. **28** Panama hat, \$219, from Citta Design. **29** Billie messenger bag, \$199, from Country Road. **30** Rustic timber and iron desk, \$690, from Loft. **31** Timber stick tree, from Florabelle.

32 White metal Christmas star, part of a set of three, from Mediterranean Markets. **33** White hanging bell, from Mediterranean Markets. **34** Birch hanging stars, part of a 40-piece set, from Mediterranean Markets. *Stockists p207.* ●

MORE ONLINE



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stocking-stuffer presents you'll
need: gourmettraveller.com.au





ALTERNATE REALITY
Whistling Kite Vineyard,
Riverland, and Ashley
Ratcliff of Ricca Terra.



Riverland rising

An unlikely wine region is proving to be fertile ground for progressive winemakers, writes **Max Allen**.

You don't expect to hear the words "terroir" and "the Riverland" in the same sentence. After all, the former is a French concept traditionally associated with single-vineyard, cooler climate "fine wines", and the latter is a warm South Australian region traditionally associated with producing vast quantities of cheap booze.

But when Adelaide Hills winemaker Brendan Carter talks about his 2015 River Sand Fiano – a deliciously complex white he made using grapes bought from the sun-baked heart of the Riverland – he throws the T-word around with passion. "Look at the landscape where these grapes are grown," he says. "The red sands, the Murray River, the gum trees – it's the most unique terroir we have. And if you grow the right grapes – like fiano, which doesn't need so much irrigation, and which retains its acidity in the heat – you can express the characteristics of that terroir."

Carter's not the only out-of-region winemaker fired up about the Riverland. The list of exciting small-scale producers from elsewhere buying grapes from here is impressive. Coonawarra-based Sue Bell makes pale, dry nero d'Avola rosé under her Bellwether label using Riverland fruit; Brad Wehr of Margaret River label Amato Vino travels across the Nullarbor to source – among other things – fiano, nero and Montepulciano grapes; McLaren Vale's Brad Hickey ferments Riverland zibibbo (aka muscat) in amphorae for his Brash Higgins label; and Con-Greg Grigoriou's distinctive small-batch brand, Delinquente, is all Riverland fruit.

Most of the interest from these outside winemakers is in non-mainstream, alternative grape varieties. "Except we don't call them 'alternative'," says Riverland winemaker Mel Kargas. "We call them 'appropriate'. Sure, the bread-and-butter of the region is still chardonnay and shiraz and merlot because that's

what the bulk market wants. But I like to think the future of the Riverland lies in less water-hungry and nutrient-hungry varieties like fiano, nero and Montepulciano."

It's a good point: while wine writers get excited by artisan-made grape-varieties-that-end-in-O, the big wineries still want large crops of more familiar varieties such as chardonnay and shiraz. In response, some of the region's growers are making trial batches of new clones of these varieties: at a recent tasting of some of these trial wines I was impressed by the depth of flavour in new clones of merlot from Italy and Argentina. Watch this space.

The man leading much of the revolution on the river is viticulturist Ashley Ratcliff.

In his day job, Ratcliff is production manager for Yalumba, but he also finds the energy and time to run his own Ricca Terra Farms in the Riverland with his wife, Holly, and vineyard manager Neil Bourton. Ricca Terra vineyard is planted predominantly with Italian grape varieties (the Ratcliffs supply the fruit for many of the wines mentioned above), but demand has been so strong he's started collaborating with other progressive local growers under the Ricca Terra banner, and is setting up another business to supply certified organic grapes.

"There's more call for alternative varieties than we can keep up with," says Ratcliff. "Once we've got going, we'll probably also be the largest independent organic grower in the state. I see these as the great opportunities for the region."

Again, he's not the only one. Thanks in part to the family-owned Angove wine company converting its 350-hectare Nanya vineyard in the Riverland to certified organics, the Riverland now produces around 7,000 tonnes of certified organic grapes annually – more than any other region in Australia. Much of this fruit ends up in large-volume brands such as Angove's and Yalumba's organic labels, but some is bottled by smaller out-of-region players such as Vanessa Altmann of the very cool Switch label and veteran organic winemaker David Bruer of Temple Bruer, and by local certified biodynamic producers Whistling Kite and 919 Wines.

Seven thousand tonnes of organic grapes sounds a lot – until you compare it to the 400,000 tonnes of conventionally grown grapes harvested here each vintage. There are still serious questions to be asked about the long-term profitability (most Riverland growers are paid woefully low prices for their grapes) and sustainability of an industry that completely relies on the Murray River for irrigation water.

But the more the word "Riverland" is proudly emblazoned on the label of high-quality wines – especially if they're made from lower-yielding, less-thirsty, organically grown varieties-that-end-in-O – the better we'll be able to answer those questions. And the more we'll be able to taste the region's unique terroir. **01**

"We don't call these varieties 'alternative'. We call them 'appropriate'."

TOP DROPS OF THE MONTH



BRIGHT YOUNG THING

2014 Bellwether Shiraz Malbec, Wrattobully, SA, \$28
Right now this wine's youthful bright purple fruit and slurpy juiciness are clamouring for attention, but there's also serious spice and grippy tannin in there, waiting to emerge with more time in bottle. bellwetherwines.com.au

SUMMER SUPPIN'

Westons Caple Rd Cider, Herefordshire, \$3
Well, I've found my favourite summer drink. And it's only December. This is real, good West Country cider – golden, rich, with some apple sweetness balanced by bitter-sharp tannin – in a cool can. For three bucks a pop. Fill your fridge. wbaustralia.com.au



TASTE THE EARTH

2013 Eastern Peake Walsh Block Syrah, Ballarat, Vic, \$38
There's a fabulous earthiness to many Eastern Peake reds – a primal quality, like the rich smell of compost. This has plenty of earthy scent, lurking in the black fruit and pepper, among the gravelly tannins. easternpeake.com.au

AROMA BABY

2015 Turkey Flat Quinquina, Barossa Valley, SA, 500ml, \$30
This is Turkey Flat's first foray into aromatised wine and I reckon they're onto a winner. It's marsanne infused with citrus peel, cinchona, lemongrass and green tea: a punch of lychee aromatics dissolves to a gentle hug of bitterness. turkeyflat.com.au



ROSE REFRESHER

2015 Luke Lambert Crudo Rosé, Yarra Valley, Vic, \$27
Luke Lambert has nailed the pale, dry rosé this year: floral aromatics and a fine balance of soft satisfaction and crisp refreshment. The 2015 Crudo Shiraz is also delicious. lukelambertwines.com.au

NEW CLASSIC

2014 Pepper Tree Tallawanta Shiraz, Hunter Valley, NSW, \$145

I knew the 2014 vintage in the Hunter was special, but nothing quite prepared me for how unbelievably intense and dense and yet effortlessly balanced and complex this wine is. A classic Hunter red for the ages. peppertreewines.com.au



SUPER RIESLING

2014 Domaine Simha "Rani" Riesling, Hobart, Tas, \$75
Winemaker Nav Singh's lo-fi techniques – whole-bunch ferments, no fining or filtration – and high prices have ruffled a few conservative Tassie vignerons' feathers, but the result is insanely good, textural, grape-pulpy riesling. domainesimha.com

INTENSITY UNVEILED

2013 Kangarilla Road "The Veil", McLaren Vale, SA, \$30
Modelled on Jura's vin jaune, this is white wine made from savagnin aged in the barrel under a layer of flor yeast. The result is stunning: enticing aromas of grilled nuts and fresh bread, powerful, grapefruity intensity on the tongue. kangarillaroad.com.au



CRAZY PEAT

Ardbeig Supernova Single Malt Whisky, Islay, \$245

Named in honour of the distillery's scheme to send whisky into orbit, this is Ardbeg with the volume knobs turned to 11. One for lovers of extremely peaty Islay malt (guilty, Your Honour), it saturates your senses with smoky seaweed. moet-hennessy-collection.com.au



Q&A

JAMES WELSH



WINE INSIDER: JAMES WELSH, STILLWATER, LAUNCESTON

What's going down well? Brian's 3Pinots, made by Mike Bennie, Joe Holyman of Stoney Rise and Peter Dredge from Bay of Fires. **Best food and wine match?** Our torched kingfish dish with kimchi mayo goes well with the 2014 Sinapius Riesling et Al. The riesling's acidity and texture from the grüner veltliner and pinot gris lend themselves well to the richness of the dish. **Best in their field?** Head sommelier Amanda Yallop at Quay. She's a bit of a rockstar. **Favourite watering holes?** We always enjoy 10 William St and Mary's in Sydney. **Drink for the holidays?** A Negroni with Forty Spotted Gin or fizz like André Beaufort and Apogee by Andrew Pirie. *Stillwater, Ritchie's Mill, 2 Bridge Rd, Launceston, Tas, (03) 6331 4153* EMMA HUTTON



Leap of logic

What's in a name? As **AA Gill** rolls the sounds around in his mouth, a bowl of frog porridge in a Malaysian market becomes an epiphany.

In Kuala Lumpur, the taxis have the word “taxi” written on their illuminated signs. It's a loanword, born for life on the other side of the world. So it's spelt phonetically to fit comfortably into the Malay mouth: *teksi*.

Every time I see one, it makes me smile because it's an imitation of how an old-fashioned, upper-class Englishwoman would call a taxi. No one draws more effortless humour from mispronunciations and innocent slips of the tongue than the native English. A *teksi* is exactly what an upper-class clipped vowel would demand for the privileged waiting to be taken somewhere else.

Well, having stopped this *teksi*, I have nowhere else to go with it – it's just a small,

unattached, inconsequential jettison from the great rolling slide of human communication. Personally, I have an amateur bore's fascination with etymology, which I treat like entomology, sticking words on pins and putting them in cases as curiosities, rather than a scientific enquiry.

I'd never been to KL before and I wondered if everybody used the abbreviation “KL” because “Kuala Lumpur” sounds like the king of the Oompa Loompas. We only had one night, so we went to a food district where there were stalls and street cafés. Of all the myriad concoctions and confections and conceits of how hospitality offers up a hot meal, no one has ever arrived at a more exciting and compelling and invigorating

version than the compendium of an Asian food market. The eliding smells, noises, character and the light, the pageant of people, the whole tapestry of egalitarian comestible experience folded together with anticipation. After crisp-fried ray and sticky chicken wings and fish ball soup, and a fat, cold, flabby slub of inedible duck on a tepid salmonella reserve of boiled rice, I noticed the sign that offered – no, promised – frog porridge.

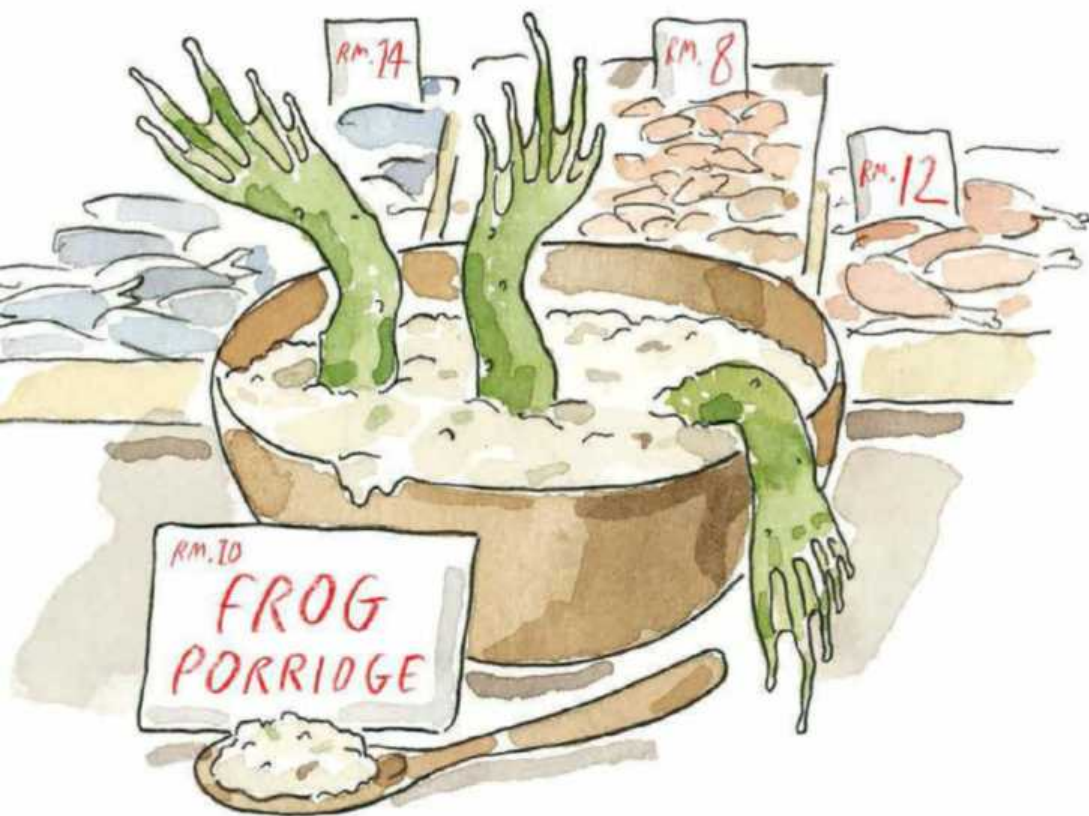
Frog porridge. Who could resist frog porridge? Is there a questing mouth that doesn't lick its lips at the dinner gong of frog porridge, with its welcoming resonance of nanny, jimjams and breakfast Beatrix Potter? I'm going to call my next collection of *Gourmet Traveller* pieces *Frog Porridge*.

The stall had a string of lights, a small preparation area that was crowded around a couple of gas burners and some desperately exhausted and overworked pots. A slightly larger area contained a skinny manageress overlooking a series of rubbly, frothed, curling ledgers and the wooden till bulging with sticky notes in half a dozen currencies.

She had the look of her own star attraction, a woman who had been dealing with frogs so long she was unconsciously channelling amphibians. Her eyes had the sheen of insouciance that is the characteristic of both frogs and stall owners. Her mouth was a thin line that might have been set into a humorous knowing smile or pursed irritation. Her throat bulged and wattled as if accommodating an indigestible moth. She sat with an immovable ownership on the lily pad of her domain.

“Are the frogs fresh?” I asked. Her eyes widened for a moment and blinked sideways; the moth was confined to its digestive state.

“Show him frogs,” she croaked to another, less formidable woman, with a mottled, shiny skin that was pulled tight across her bony face. She produced a bucket of slushy ice water and with a long-fingered hand rummaged, pulling out a handful of strong, alabaster legs stuck between her fingers.



Only the bottom half of a frog is of interest to the chef; the top, with its wisdom and its humorous bravado and its mythic nursery power, is thrown back into the dark pond. This was a bowl of bisected half frogs, shucked of their green skin. They looked like the elegant legs of an elfin chorus line. The collective noun for edible frogs should be a cancan.

"Very fresh," the new frog woman said, showing a mouth entirely bereft of teeth with a fat grey-purple tongue and just a hard pink gum for masticating locusts. I sat on the plastic stool at the wooden table next to a man in a deck chair who appeared to be the frog lady's groom. You'd imagine that if she kissed him with her long purple-grey tongue, he might be miraculously changed back into a blustering, balletic, baritone frog. But he had to sit here, cursed to being a man.

The porridge came: rice congee, thick and opalescent, blondly munificent, a viscous soft-grained bed for the more urgent and pungent ingredients. And with it in a small bowl, blowing steam like a panting pug on a cold day, was frog stew. Hot,

seasoned, garishly accoutred frog bottoms, as madly cacophonous as a bowl of hot frogs could aspire to be. This was frog Valhalla, frog nirvana.

I scooped them into the downy creaminess of their congee bed and they swam down to its sticky depths, leaving ochre streaks and swirls. Oh, the utter perfection of this final coming together of the bland and braggadocio! It was as euphonious as a frog porridge could be. A dish of earthy honesty and mysterious sophistication, the evocation of paddy and the inhabitants that shared the water with the rice together again, a transforming apotheosis in a china bowl.

It was one of those little moments at the table where you realise that you have the universe on a plate. A great soup of meaning and understanding, of feelings and thoughts that don't have words – just taste and smell and sensation. And it was still just rice and stew in the humid heat at the end of the monsoon.

"Frog porridge, really? Really, you ate frog porridge?" a white man in shorts asked me. "Frog porridge?"



"Well, put it this way", I said. "Would you sup of risotto aux grenouilles?"

"That doesn't sound too bad," he said. "I've got an appetite for that."

Yes, wonderful stuff, words. It's the way you say it that leaves a new taste in your mouth. 

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with all the awards."*

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Class act

Louis Vuitton celebrated the expansion of its flagship Melbourne store in Collins Street with fine Parisian-style dining courtesy of special-guest chef **James Henry**.

James Henry brought a slice of Paris to Prahran at a recent celebration dinner hosted by Louis Vuitton. The French luxury fashion house flew out the Australian chef from his home in France to cook for an event marking the reopening of the brand's signature Collins Street store in Melbourne.

With the boho glamour of artist David Bromley's studio residence as a backdrop, Henry prepared a menu which spoke of both local produce and his adopted home. "The food is reflective of how we cook in Paris, but using Victorian produce," he said.

The meal kicked off with a white gazpacho-style almond soup with spanner crab finished with wild fennel pollen, and was followed by asparagus and broad beans braised in buttermilk with a wild herb salad. "My mates Josh Murphy from the Builders Arms and Rory Coucher at Cutler & Co helped me source the produce – this asparagus from Bridge Farm in Koo Wee Rup was exceptionally good. It had really great grassy notes," says Henry.

For the main course, poached line-caught hapuku and marron tails were draped with lomo made by Troy Wheeler at Meatsmith, and served with a creamy bisque sauce. Henry celebrated the first peaches of the season at dessert, presenting them fresh and in confit, teamed with a parfait made from their kernels. "I'm a big fan of slightly bitter flavours in dessert and the kernels give you those nice marzipan notes," he said. Almond and caramelised honey madeleines, hot from the oven, closed the evening on a high.

Henry, who worked in the kitchens at Melbourne's Cumulus Inc and The Stackings in Tasmania before his move to Paris in 2010, closed his wildly popular restaurant, Bones, in August and is enjoying a hiatus before he throws himself into his next venture. "I have a few plans, maybe to do something outside of Paris on an old property that we would farm and also put some rooms on, but nothing's set in stone. Maybe a pop-up café or bakery in the interim, though."

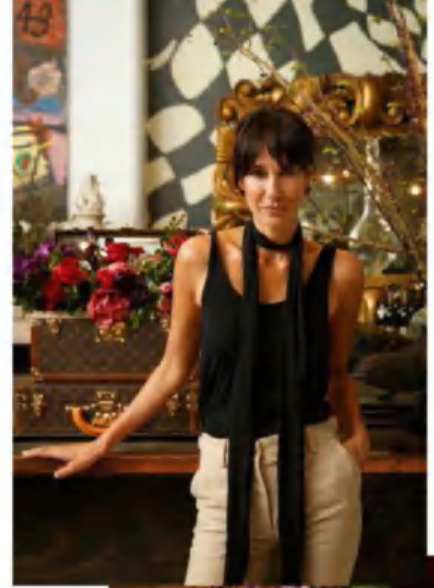
Guests at the dinner included hosts David and Yuge Bromley, actors Thomas Cocquerel, Natasha Liu Bordizzo and Asher Keddie, who was joined by her artist husband Vincent Fantauzzo. Fashion identity Lindy Klim attended as did Kellie Hush of *Harper's Bazaar* and Deeta Colvin, representing Dom Pérignon, the Champagne of choice for the evening.

As a prelude to dinner, Philip Corne, chief executive officer of Louis Vuitton Oceania, hosted a Champagne and caviar reception at the Collins Street store, walking guests through the new space, which has been expanded to include men's and women's ready-to-wear collections.

"It's been long overdue that we bring back ready-to-wear to Melbourne – it's been a good 10 years since we have had that offer – so that was a large part of the motivation for the investment," said Corne of the refurbishment, a project six months in the making. The dinner, he said, was a fitting celebration. "To be in such an eclectic space and to have James Henry create what he did for us, it was just very special." ●

HIGH SOCIETY

Above, clockwise from left: the event was held at artist David Bromley's Prahran studio; chef James Henry; almond soup with spanner crab; Champagne of choice, Dom Pérignon.



HAUTE COUTURE AND CUISINE

Clockwise from above:
Yuge and David Bromley,
and their Melbourne studio;
fashion identity Lindy Klim;
local line-caught hapuku
with marron tails, lomo,
fennel and a sauce bourride;
Philip Corne, chief executive
officer of Louis Vuitton
Oceania, addresses guests;
chef James Henry at work;
(from left) *Harper's Bazaar's*
Kellie Hush, actor Asher
Keddie and artist Vincent
Fantauzzo; asparagus and
broad beans braised in
buttermilk with wild herb
salad; Dom Pérignon; actors
Natasha Liu Bordizzo and
Thomas Cocquerel.



Join *Gourmet Traveller* on the trip of a lifetime

Discover the wonders and flavours of the Bordeaux and Rhône regions on a culinary river cruise hosted by *Gourmet Traveller's* food and style director, Emma Knowles, and APT.



“We’ve packed our itinerary with the very best of two of the most renowned and exciting food and wine regions in France. It’s going to be a lot of fun.”

The team at *Gourmet Traveller* is excited to be embarking on its first cruise collaboration – a culinary journey through the south of France with luxury river-cruising specialists APT. The itinerary has been designed for the gourmet traveller, with *GT* food and style director, Emma Knowles, hosting tours and cooking demonstrations, and designing the menu for the gala dinner.

“We’ve packed our itinerary with the best of two of the most renowned and exciting food and wine regions in France,” she says. “It’s going to be a lot of fun.”

Bordeaux and beyond

After two nights in Paris, you’ll be whisked by high-speed train to Bordeaux to board your ship on the Garonne River for a week cruising through the spectacular scenery of Bordeaux. Along the way you’ll explore medieval villages and discover the top drops of the famed wine region, the dessert wines of the Sauternes at Château Smith Haut Lafitte, and the prestigious reds of the Médoc region among them. Just one of the highlights will be a visit to the cellars of Les Cordeliers in Saint-Émilion to try the sparkling wines made there since 1892.

APT AND GOURMET TRAVELLER'S WONDERS OF BORDEAUX AND RHÔNE JOURNEY: PARIS TO PARIS

Day 1 Arrive in Paris

Day 2 Explore Paris

Day 3 Morning in Paris, then train to Bordeaux to board your ship

Day 4 Tour Cadillac or the Sauternes region

Day 5 Explore the Médoc wine region

Day 6 Arrive in Blaye, take a tour of Cognac and/or visit Bourg

Day 7 Arrive in Libourne and travel to Saint-Émilion

Day 8 Guided tour of Libourne or Bergerac

Day 9 Bordeaux city tour and an evening of fine dining at Château Pape Clément

Day 10 Travel by coach to Arles and board ship on the Rhône

Day 11 Explore Arles

Day 12 Tour Avignon

Day 13 Explore Viviers, then enjoy a cocktail reception and private tour of Grignan Castle

Day 14 Tour the Ardèche region

Day 15 Explore the Beaujolais region and enjoy a gourmet feast and breath-taking views at Têtedoie in Lyon

Day 16 Explore Lyon or tour the local market

Day 17 High-speed train from Lyon to Paris

Day 18 Depart Paris

WATCH THE TOUR

Scan this page with the free **viewa** app to watch a short video on the tour.



TOUR DE FORCE

Above: dinner on board the *AmaCello*. Left: the Church of Saint Georges by the Saone in Lyon. Opposite: the Seine in Paris, and (inset) the luxury river ship *AmaCello*.



Local food specialties on the Bordeaux itinerary include Saint-Émilion's fabled macarons, a tour and tasting at a caviar estate, and an evening of fine dining at Château Pape Clément with wines produced from the vines on the grand cru estate, just outside the city of Bordeaux.

Roaming the Rhône

In the Rhône region you'll visit landmarks such as the Pont du Gard and Palace of Popes, and take a tour of Grignan Castle, followed by a cocktail reception. You'll enjoy a wine tasting at a family-owned vineyard, and meet silk weavers in

Lyon. Food highlights here include a tour of a traditional Provençal olive farm and mill in Saint-Rémy-de-Provence, a truffle hunt in Grignan, and dining at Christian Têtedoie's Michelin-starred restaurant, Têtedoie. In Lyon itself you'll take a guided tour of this city known as the gastronomic capital of France, a fitting finale to the trip of a lifetime.



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Your free foodie channel

Food 24/7

Channel 33

Served up by SBS and Food Network

DECEMBER 2015

food

From seafood to trifles, we've got the makings of a very merry Christmas indeed.

What a catch This great haul of summery seafood runs from scallops swimming in seaweed butter to luxe lobster salad.

Birds in hand We give the classic Christmas turkey a twist, and promote duck, chicken and quail to centrepiece status.

Power pot-luck Chefs Luke Burgess, O Tama Carey and Analiese Gregory take the bring-a-plate Christmas to the next level.

Present perfect Take the do-it-yourself approach to gifts with preserves from *Made from Scratch*, a new cookbook from *The Australian Women's Weekly*.

Cherries on top Cherries are ripe for the picking, so make the most of their lush goodness on the festive table.

No mere trifles We've taken the trifle bowl and run with it, adding new layers of pleasure and more fun twists.

what^a catch

Play it bright and breezy this Christmas with summery seafood – the sparkling flavours in this great haul run from scallops swimming in seaweed butter to luxe lobster salad.

RECIPES & FOOD STYLING **EMMA KNOWLES**

PHOTOGRAPHY **PRUE RUSCOE** STYLING **LUCY TWEED**

WINE SUGGESTIONS **MAX ALLEN**



Barbecued prawns
with pickled and grilled
cucumber (RECIPE P121)

SALMON Serax plate from Beautiful Spaces.
PRAWNS Finch plates (stacked) and linen napkin from Citta Design. Small dish (with dressing) from

Beautiful Spaces. Salt dish from The Lost and Found Department. Small spoon from Lived In Coogee. All other props stylist's own. Stockists p207.

Cured salmon with
Bloody Mary salad
(RECIPE P118)





Roasted gurnard with smoky eggplant, farro and boiled lemon

Roasted gurnard with smoky eggplant, farro and boiled lemon

A whole fish is easy to cook and makes an amazing centrepiece. Gurnard makes a nice change from the usual suspects, but the idea is to buy the best and freshest fish available on the day. You could cook the fish in the oven or on a kettle barbecue.

Prep time 45 mins, cook 35 mins (plus cooling)

Serves 6

- 1 red gurnard (about 2kg)
- 2 lemons, thickly sliced
- 1 head of garlic, thickly sliced
- 6 mint sprigs
- Olive oil for drizzling
- Sumac, to serve
- Smoky eggplant**
- 3 eggplant
- 80 gm hulled tahini
- 80 gm thick plain yoghurt
- 80 ml (⅓ cup) extra-virgin olive oil
- Juice of 1 lemon, or to taste
- 1 garlic clove, finely chopped
- Farro and boiled lemon salad**
- 350 gm farro
- ½ lemon, thinly sliced, seeds discarded
- ½ Spanish onion, finely chopped
- 1 garlic clove, finely chopped
- 70 ml extra-virgin olive oil
- 1½ tbsp red wine vinegar
- ¾ cup each coarsely chopped flat-leaf parsley, mint and coriander
- 20 gm pistachio nuts, coarsely chopped

1 For smoky eggplant, char eggplant over an open flame or on a barbecue, turning occasionally, until very tender (10-15 minutes). Transfer to a colander placed in the sink or a bowl to drain, then halve and scoop out flesh into a clean bowl. Stir in remaining ingredients, season to taste and refrigerate until required. Smoky eggplant will keep refrigerated for up to 3 days.

2 For farro salad, cook farro in a saucepan of boiling water until tender (30-35 minutes), then drain and spread on a tray to cool. Meanwhile, boil lemon slices in a separate saucepan of water until very tender (10-12 minutes), drain, set aside to cool, then finely chop and combine in a bowl with farro. Add onion, garlic, oil and vinegar, season to taste and stir to combine, cover and refrigerate until required. Just before serving, stir in herbs and pistachios and adjust seasoning to taste.

3 Preheat oven to 200C. Pat fish dry inside and out with paper towels, then slash the skin on each side 3-4 times. Stuff cavity with lemon, garlic and mint, secure at intervals with kitchen string and place on a large baking tray lined with baking paper. Drizzle with oil, season generously to taste and roast until fish flakes easily when pressed with a fork (20-30 minutes). Stand for 10 minutes, then sprinkle with sumac and serve with smoky eggplant and farro and boiled lemon salad.

Wine suggestion Pale dry rosé.

Barbecued scallops with seaweed butter and rye bread

This tasty seaweed butter is just as good spread on crusty bread as it is melted over sweet scallops, just warmed on the barbecue, so serve the extra seaweed butter on the side to do just that. The butter can be made a couple of weeks in advance and stored in the fridge. It makes a great gift, too, so make a big batch, package it up in pretty jars or simply roll it into a cylinder and wrap it in waxed paper.

Prep time 25 mins, cook 50 mins (plus chilling)

Serves 6 as a starter

- 24 scallops on the half-shell, roe removed
- Coarsely chopped flat-leaf parsley, rye bread and lemon wedges, to serve
- Seaweed butter**
- 20 gm konbu (see note)
- 50 ml dry white wine
- 2 tbsp white wine vinegar
- 1 tbsp caster sugar
- 180 gm butter, softened
- Finely grated rind of 1 lemon

1 For seaweed butter, place konbu, wine, vinegar and sugar in a saucepan, cover with cold water, bring to a simmer over medium-high heat, then reduce heat to medium and simmer, half-covered, until konbu is very tender (40-45 minutes). Strain through a fine sieve, reserving a little cooking liquid, then process konbu to a smooth paste in a blender, adding a splash of reserved liquid if necessary. Refrigerate until cool, then beat with butter, lemon rind and 2 tsp sea salt flakes in an electric mixer until light and fluffy (6-8 minutes). Transfer to a container and refrigerate until required, or spoon onto a piece of plastic wrap, form into a rough cylinder and roll up, twisting the ends to seal, and refrigerate until required. Bring to room temperature before using.

2 Heat a barbecue or char-grill pan over high heat. Spoon a teaspoonful of seaweed butter onto each scallop, season to taste, then barbecue until butter melts and bubbles, and scallops turn opaque around the edges (2-3 minutes). Serve hot scattered with parsley, with lemon wedges and rye bread to mop up the juices.

Note Konbu is available from health-food shops and Asian grocers.

Wine suggestion Top-quality blanc de blancs sparkling.

Cured salmon with Bloody Mary salad

Cured fish is an entertainer's stand-by, perfect served with crusty bread and pickles. The flavours here are inspired by a Bloody Mary, so it makes sense to serve it with summer-ripe tomatoes. Start this recipe two days ahead to cure the salmon.

Prep time 30 mins, cook 5 mins (plus curing)

Serves 4-6 (pictured p117)

- 6 large assorted heirloom tomatoes, thickly sliced
- 200 gm mixed heirloom cherry tomatoes, halved or quartered
- 3 inner celery stalks with leaves, thinly sliced
- ¼ Spanish onion, thinly sliced

SCALLOPS Society napkins from Ondene. Entrée and dinner plates from Studio Enti. Small dish from Citta Design. **GURNARD** Wonki Ware platter from

White Home. Bowl and salt dish from The Lost and Found Department. Serax spoon from Beautiful Spaces. All other props stylist's own. Stockists p207.

Barbecued scallops with seaweed butter and rye bread

MORE ONLINE

Fast, fresh and perfect for sharing – our selection of seafood recipes online will keep this summer's barbecues bright and breezy: gourmettraveller.com.au



MAHI MAHI Silver dish from Dinosaur Designs. Glasses from Ikea. All other props stylist's own. Stockists p207. **TEXT PAGE** All props stylist's own.

Raw mahi mahi with green papaya, lime and chilli

HOT TIP

While we've opted for mahi mahi, you could swap it for another sashimi-quality fish of your choice. Just remember to buy the fish no more than a day in advance for best results.

Cured salmon

- 250 gm sea salt flakes
- 80 gm each brown sugar and caster sugar
- 60 ml vodka
- Finely grated rind of 2 lemons, juice of 1
- 2 tsp jarred horseradish
- 1 tbs each celery seeds, fennel seeds and white peppercorns
- 1½ tsp dried chilli flakes
- 1 side of Australian or New Zealand salmon (about 1kg), skin on, pin-boned
- ¼ cup finely chopped parsley

Tomato-Tabasco vinaigrette

- 100 ml olive oil
- 250 gm cherry tomatoes
- 1 tbs red wine vinegar
- 20 ml vodka
- 2 tsp Worcestershire sauce
- 1 tsp Tabasco, or to taste
- Juice of ½ lemon, plus extra to taste
- 1 garlic clove, coarsely chopped

1 For cured salmon, combine salt, sugars, vodka, half the rind, juice, horseradish and 1 tsp each of the seeds, peppercorns and chilli in a bowl. Lay out 2 large pieces of plastic wrap on a work surface, overlapping slightly, spread on half the curing mixture in the same shape as the salmon, then place salmon on top, skin-side down. Spread remaining curing mixture over salmon, enclose tightly with plastic wrap, then wrap in another layer of plastic wrap to help prevent leaking. Place in a non-reactive tray (see cook's notes p208) and refrigerate to cure for 2 days, turning occasionally. Wipe off curing mixture, pat dry with paper towels, wrap tightly in plastic wrap and refrigerate until required (up to 3 days). Just before serving, place salmon flesh-side up on an ovenproof tray and scorch with a blowtorch or sear quickly on a hot barbecue. Combine remaining seeds, peppercorns and chilli in a bowl with parsley, remaining lemon rind and 1 tsp salt, and scatter on salmon.

2 For tomato-Tabasco vinaigrette, heat a large frying pan over medium-high heat, add 1 tbs oil and tomatoes and cook, tossing occasionally, until skins scorch and blister (4-5 minutes). Transfer to a blender with remaining ingredients including oil and blend until smooth, then pass through a fine sieve. Season to taste and adjust acidity if necessary with extra lemon juice or vinegar.

3 Combine tomatoes, celery and celery leaves, and onion in a bowl, season to taste and drizzle with a little vinaigrette, toss to combine and serve alongside cured trout, with extra vinaigrette drizzled over.

Wine suggestion Tangy young chenin blanc.

Raw mahi mahi with green papaya, lime and chilli

This is a no-cook dish that's easy to prepare, packed with flavour and ideal for sharing.

Prep time 20 mins (plus soaking)

Serves 4-6 as a starter or light meal

- 1 green papaya, shredded on a mandolin
- 2 tbs soft light palm sugar, coarsely crushed
- 2 garlic cloves, coarsely chopped
- 2 small red chillies, coarsely chopped, or to taste
- 1 tbs dried shrimp, soaked in cold water for 20 minutes, drained (see note)
- 100 gm cherry tomatoes, halved
- 2½ tbs fish sauce
- 2 tbs lime juice
- 120 gm snake beans (about ¼ bunch), cut into rough 7cm lengths
- 300 gm piece sashimi-grade mahi mahi, thinly sliced across the grain
- Fried shallots and lime wedges, to serve

1 Place papaya in a bowl of iced water to soak and crisp (20-30 minutes), then drain and refrigerate until required.

2 Pound sugar, garlic and chilli to a coarse paste with a large mortar and pestle, add shrimp and pound to combine. Add cherry tomatoes, coarsely crush, then add fish sauce and lime juice, and stir to combine. Add papaya to mortar and pestle, pound and toss to wilt slightly, then stir in beans. Check balance of flavours – it should taste hot, sour, sweet and salty; adjust with extra chilli, lime juice, palm sugar or fish sauce to taste.

3 To serve, arrange mahi mahi slices on a serving platter with papaya salad and lime wedges, and scatter with fried shallots.

Note Dried shrimp is available at Asian grocers.

Wine suggestion Pungent Kiwi sauvignon blanc.

Barbecued prawns with pickled and grilled cucumber

A combination of quick-pickled and char-grilled cucumbers makes the salad accompanying these simply grilled prawns something special. Serve with flatbread warmed on the grill at the same time to make this dish more substantial.

Prep time 20 mins, cook 20 mins (plus pickling)

Serves 6 as a light meal (pictured p116)

- 1 Lebanese cucumber, half-peeled, halved lengthways and seeds scooped out with a spoon
- Olive oil, for brushing, plus 2 tbs extra
- ½ cup coarsely chopped flat-leaf parsley
- ¼ cup coarsely chopped dill
- Pinch of dried mint
- 80 gm thick plain yoghurt
- 2 tbs extra virgin olive oil

Juice and finely grated rind of 1 lemon, plus extra wedges (optional) to serve

- 1 garlic clove, finely chopped
- ½ long red chilli, finely chopped
- 24 medium uncooked prawns, heads discarded, butterflied

Quick-pickled cucumber

- 1 Lebanese cucumber, half-peeled, halved lengthways and seeds scooped out with a spoon, thinly sliced
- 90 ml white wine vinegar
- 2 tsp caster sugar

1 For quick-pickled cucumber, combine ingredients in a bowl, season to taste and set aside to pickle (10-15 minutes).

2 Meanwhile, heat a barbecue to high. Brush cucumber lightly with olive oil and grill until lightly charred (1-2 minutes). Set aside to cool, then coarsely chop and transfer to a bowl. Drain pickled cucumber, reserving liquid, add to charred cucumber along with herbs and season to taste. Whisk 2 tbs pickling liquid in a bowl with yoghurt, extra-virgin olive oil and lemon juice, and season to taste. Just before serving, drizzle yoghurt mixture over cucumber, season to taste and toss to lightly coat.

3 Combine extra olive oil, lemon rind, garlic and chilli in a bowl, season to taste, then brush over flesh side of prawns and barbecue until just cooked through (1-2 minutes). Serve straightaway over cucumber salad.

Wine suggestion Crisp, dry Italian-style white such as vermentino.>

Lobster, peach and mint salad with smoked almond

Lobster and stone fruit are a match made in heaven, particularly when there's fragrant mint and a tangy sherry vinaigrette in the mix. We've opted to cook our own lobster, but your fishmonger will be able to supply cooked lobster tails if you want to cheat.

Prep time 25 mins, cook 12 mins

Serves 4-6 as a starter or light meal

- 4 small lobsters (about 600g each) or 2 large (about 1kg each)
 - 1½ cups (loosely packed) baby rocket leaves
 - 1 cup (loosely packed) mint, coarsely torn
 - ¼ cup (loosely packed) small basil leaves
 - 3 peaches, cut into wedges
 - 2 tbsp smoked almonds, coarsely chopped
- Sherry vinaigrette**
- 1 golden shallot, finely chopped
 - ½ garlic clove, finely chopped
 - Juice of ½ lemon, or to taste
 - 70 ml extra-virgin olive oil
 - 1 tbsp sherry vinegar, or to taste
 - Pinch of smoked paprika

1 Kill lobster humanely (see cook's notes p208), then bring a large stockpot of heavily salted water to the boil (the water should taste like the sea – allow about ½ cup salt for every 2.5 litres of water). Add lobster and boil until bright red and cooked through (10-12 minutes for small lobster tails, plus 10 minutes per every 500gm above that). Drain and set aside. When cool enough to handle, twist heads from bodies (discard or keep for stock), then cut down sides on the underside of the tails with kitchen scissors. Gently remove flesh from the shell in one piece and refrigerate until required.

2 For sherry vinaigrette, combine shallot, garlic and lemon juice in a bowl, stand until shallot softens (4-5 minutes), then add oil, vinegar and paprika, season to taste and whisk to combine.

3 Combine rocket, herbs and peaches in a large bowl. Halve lobster tail flesh lengthways or, if using large lobster, thickly slice into rounds. Add to rocket mixture, drizzle with sherry vinaigrette to taste, toss lightly to combine and serve scattered with smoked almonds.

Wine suggestion Fresh young Clare Valley riesling.

Hot-smoked mullet with zucchini flowers, peas and mint

Smoking not only imparts flavour to the mullet, but also creates a beautiful texture. While the fish can be smoked ahead of time and served chilled, it's even better served soon after it has been smoked – allow it to cool for about 30 minutes before scattering with the delicate salad so it doesn't wilt, or serve the salad to the side.

Prep time 45 mins, cook 25 mins (plus brining)

Serves 8 as a light meal or starter

- 2 sides of mullet (about 600gm each), skin on
 - 3 cups woodchips, such as apple or peach, soaked in cold water for 30 minutes, drained (see note)
 - 150 gm frozen peas
 - 100 gm sugar snap peas, trimmed
 - 12 zucchini flowers, petals torn, stalks thinly sliced
 - 1 zucchini, thinly sliced into rounds on a mandolin
 - 1 cup (loosely packed) pea tendrils
 - ¾ cup (loosely packed) mint
 - 50 ml olive oil
 - 20 ml lemon juice
 - 1 tsp Dijon mustard
 - Pinch of caster sugar
 - Thick mayonnaise, spiked with lemon juice and garlic, to serve
- Brine**
- 200 gm sea salt flakes
 - 100 gm brown sugar
 - 3 thyme sprigs
 - 1 fresh bay leaf

1 For brine, stir ingredients and 1.5 litres cold water in a container large enough to hold fish in a single layer until sugar and salt dissolve, add mullet, cover and refrigerate to brine (2-3 hours).

2 Meanwhile, set up a coal-bedded barbecue for indirect grilling (see note). Burn coals until they turn white, then add woodchips around coals to smoke. Drain mullet from brine and pat dry with paper towels, place on a lightly oiled rack over smoking woodchips and coals, then cover with a lid and smoke for 20 minutes. Fish can be served warm or refrigerated for up to 3 days and served chilled.

3 Blanch peas and sugar snap peas until tender and bright green (1-2 minutes; see cook's notes p208), drain and refresh, then drain again and combine in a bowl with zucchini flowers and stalks, zucchini, pea tendrils and mint. Whisk oil, lemon juice, mustard and sugar in a bowl, drizzle dressing over salad, toss to combine and serve scattered over smoked mullet, with lemon-garlic mayonnaise.

Note Smoking woodchips are available from select barbecue-supply shops and specialist online suppliers. Indirect grilling is cooking away from the heat using the top rack. It's important to have your coal base well established and glowing before adding woodchips.

Wine suggestion Textural Italian-style white, such as fiano. ●




Lobster, peach and mint salad with smoked almonds



Hot-smoked mullet
with zucchini flowers,
peas and mint

MULLET Marble board from Citta Design. Salt dish from The Lost and Found Department. Small dish from Studio Enti. Society napkin from Ondene. **LOBSTER** Serax plate from Beautiful

Spaces. Jug from The Lost and Found Department. Small dish from Dinosaur Designs. Wine glass from Plumm Glassware. All other props stylist's own. Stockists p207.

A top-down photograph of a festive Christmas dinner spread. The central focus is a large white bowl containing a whole roasted bird, likely a turkey or duck, with a golden-brown, slightly charred skin. The bird is garnished with fresh green herbs and sits in a dark, rich sauce. To the right of the main bowl is a smaller white bowl filled with fluffy white rice. In the bottom right corner, another small white bowl holds several bright red, sliced pickled radishes. The background is a light-colored, textured surface, possibly a tablecloth, decorated with a gold Christmas bauble and a silver, textured ornament. The overall lighting is soft and warm, creating a cozy holiday atmosphere.

Red braised turkey with
pickled radishes

(RECIPE P127)

birds in hand

Give the classic turkey a twist or promote duck, chicken or quail to centrepiece status with these Christmas crackers.

RECIPES & FOOD STYLING **RODNEY DUNN** PHOTOGRAPHY **WILLIAM MEPPEN** STYLING **EMMA KNOWLES**
MERCHANDISING **JERRIE-JOY REDMAN-LLOYD** WINE SUGGESTIONS **MAX ALLEN**

CHICKEN Cutipol
fork from Francalia.
Copper strand lights
from Typo. **TURKEY**
Large Pebble bowl
from Mud Australia.
All the other props
stylist's own.
Stockists p207.

Salsa verde chicken
(RECIPE P130)



The GT team travelled to Tasmania
to photograph this story with the kind
assistance of Tourism Tasmania.

SALAD Robert Gordon bowl, Cutipol gold and white fork, and copper and white fork from Francalia. Copper strand lights from Typo. All other props stylist's own. Stockists p207.
TEXT PAGE All props stylist's own.



Poached turkey and prawn
salad with avocado dressing

Poached turkey and prawn salad with avocado dressing

Here the traditional turkey is paired with prawns, the Australian Christmas classic, giving it a fresh summer twist. Poaching turkey breast is a great way to keep the meat juicy. Try the avocado dressing dolloped over a simple crisp iceberg salad, too.

Prep time 20 mins, cook 40 mins

Serves 6 as an entrée

- 1 turkey breast (about 550gm)
- 1 lemon, quartered
- 3 cobs sweetcorn
- Olive oil, for grilling
- 350 gm asparagus
- 400 gm cherry tomatoes
- 350 gm cooked prawns, peeled, tails left intact
- 1 cup (loosely packed) basil leaves
- Avocado dressing**
- 1 medium avocado
- ¼ cup finely chopped chives
- ¼ cup finely chopped tarragon
- 1 garlic clove, finely chopped
- 100 ml double cream
- 1 egg yolk
- 1 tbsp lemon juice
- 100 ml extra-virgin olive oil

- 1 Place turkey breast in a large saucepan, cover with cold water, and add lemon and 1 tsp salt. Bring to the boil, then reduce to a simmer and poach for 10 minutes. Remove from heat and leave turkey in the warm liquid for 30 minutes.
- 2 Meanwhile, heat a barbecue or char-grill pan to high heat, brush corn with oil and grill, turning occasionally, until char lines appear (5-6 minutes). Remove from heat and, using a sharp knife, cut kernels from cobs. Drizzle asparagus with oil and toss to coat, then grill, turning occasionally, until bright green and charred (2-3 minutes). Grill cherry tomatoes, turning occasionally, until tender (2-3 minutes).
- 3 For avocado dressing, halve and pit avocado and scoop flesh into a blender. Add the remaining ingredients except oil and 1 tsp flaky sea salt and blend, scraping down the sides, until mixture is smooth. With motor running, add oil in a thin steady stream until combined.
- 4 Remove turkey from poaching liquid and coarsely shred. Combine with prawns, basil leaves and grilled vegetables, season and serve dolloped with spoonfuls of avocado dressing.

Wine suggestion Off-dry riesling.

Red braised turkey with pickled radishes

A Chinese red braise is a wonderful cooking method for all kinds of poultry, including chicken and quail. It keeps meat beautifully juicy, which makes it perfect for the centrepiece Christmas turkey.

Prep time 20 mins, cook 2 hrs 20 mins (plus salting)

Serves 8 (pictured p124)

- 3 kg turkey
- Thinly sliced spring onion and steamed jasmine rice, to serve
- Pickled radishes**
- 600 gm radishes, halved lengthways if large
- 1 tbsp sea salt
- 250 ml (1 cup) cider vinegar
- 220 gm (1 cup) caster sugar
- Red braising stock**
- 375 ml Shaoxing wine
- 250 ml (1 cup) dark soy sauce
- 125 ml (½ cup) light soy sauce
- 220 gm (1 cup) yellow rock sugar
- 6 garlic cloves, crushed
- ½ cup thinly sliced ginger
- 4 spring onions
- ½ tsp peanut oil
- 5 star anise
- 4 pieces of cassia bark
- 1 piece of orange peel

- 1 For pickled radishes, place radishes in a large bowl, scatter with salt, toss to coat well and set aside for 1 hour. Meanwhile, stir vinegar and sugar in a saucepan over low heat until sugar dissolves. Refrigerate until required. Rinse radishes under cold water, then place in pickling liquid and refrigerate for at least 2 hours. Pickle will keep refrigerated for up to 2 months.
- 2 For red braising stock, place all ingredients and 3 litres of water in a large saucepan, bring to the boil, then reduce to a simmer, cover, and simmer for 20 minutes.
- 3 Add turkey to red braising stock and cook, just simmering, until skin recedes from the end of the legs (about 2 hours). Remove from stock, scatter with spring onion and serve with a little of the stock, steamed rice and pickled radishes.

Wine suggestion Bottle-aged sparkling shiraz.>

HOT TIP

Red braising stock can be frozen and used time and again, getting richer in flavour with each use. Use it to braise pork, beef and any type of poultry. Chill and freeze the stock after each braise; the flavour will concentrate so add a little water each time it's used.

We're talking turkey in a whole new way – pairing it with the Aussie Christmas classic, prawns, for a *fresh summer twist*.



Spice-crusted quail with
buttered rice and figs



Spice-crusted quail with buttered rice and figs

Quail make for a very hands-on meal, but this is all part of the fun. If you wish to dine a little more elegantly you can ask your butcher to partly bone the birds by removing the ribcage.

Prep time 15 mins, cook 30 mins

Serves 4

- 8 butterflied quail (about 900gm)
- ¼ cup olive oil
- 6 figs

Buttered rice

- 100 gm butter, coarsely chopped
- 115 gm vermicelli, broken into 4cm lengths
- 400 gm basmati rice

Baharat spice mix

- 1 tsp black peppercorns
- 1 tsp coriander seeds
- 1 small cinnamon stick, roughly chopped
- ½ tsp whole cloves
- ½ tsp ground allspice
- 2 tsp cumin seeds
- 1 tsp cardamom pods
- ½ nutmeg, finely grated

1 For buttered rice, melt butter in a medium saucepan over medium heat. Add vermicelli and cook, stirring, for 3 minutes or until golden brown. Add rice, 1 tsp salt and 1 litre water and stir to combine. Cover and bring to the boil over high heat, then reduce to a simmer, cover and cook for 12 minutes or until all the liquid is absorbed. Fluff up the rice with a fork.

2 For baharat spice mix, grind all the spices in a spice grinder or with a mortar to a fine powder. Store in an airtight container for up to 8 weeks.

3 Preheat oven to 220C. Place quail flesh-side up on a tray and pat dry with paper towels, then turn and season skin with sea salt and baharat. Heat oil in a large ovenproof frying pan over high heat, add quail skin-side up and fry for 1 minute, then transfer to the oven and cook until golden brown (about 15 minutes). Serve with rice and torn figs.

Wine suggestion Spicy young grenache.

Hot-smoked chicken with marinated tomatoes

Smoking meat is an incredibly satisfying way to cook and can be done quite simply with a wok and a lid.

Ensure the heat is kept low and check often. It should be a slow process, with a temperature of around 100C-120C. Start this recipe a day ahead to brine the chicken and soak the woodchips.

Prep time 2 hrs 10 mins, cook 2½ hrs (plus brining, drying, standing)

Serves 6

- 1.8 kg chicken
- 500 gm woodchips, such as apple, oak or hickory (see note)
- 1 kg vine-ripened tomatoes, coarsely chopped
- 2 Spanish onions, thinly shaved into rings
- 60 ml (¼ cup) red wine vinegar
- 40 gm brown sugar
- 1 cup (loosely packed) mint

Brine

- 400 gm sea salt
- 100 gm brown sugar

1 For brine, stir salt, sugar and 5 litres water in a large saucepan over high heat until salt and sugar have dissolved. Refrigerate until chilled.

2 Place chicken in the brine, ensuring it's submerged, and refrigerate overnight. Soak woodchips in water overnight.

3 Remove the chicken from brine and pat dry with paper towels, then return to the refrigerator uncovered for 2 hours to dry out the skin.

4 Line a wok with foil, drain woodchips and place in wok. Set a wire rack over the woodchips, then place chicken on the rack and cover with a lid or a double layer of foil to seal tightly. Heat wok over an outside gas ring on medium heat until chips begin to smoke, reduce heat to low and cook until chicken is cooked through (about 2 hours).

5 In a large bowl combine tomatoes, onion, vinegar and brown sugar, and stand for an hour, stirring every 10 minutes, until onion softens. Stir in the mint and serve salad with thick slices of the chicken.

Note Smoking chips are available at hardware and barbecue supply shops.

Wine suggestion Earthy Barossa shiraz.>



Brining is an excellent way of making poultry juicy as with the chicken here, which can also be roasted after brining instead of smoked.



Hot-smoked chicken with marinated tomatoes

CHICKEN Bowl (top) from Studio Enti. Bowl (with salad) from Mud Australia. **QUAIL** Baking dish from MH Ceramics. Side plates from Studio Enti. Salt dish from Mud Australia. Cutlery from West Elm. All other props stylist's own. Stockists p207.

Roast duck with orange and rhubarb

There's something majestic about duck, yet many people shy away from cooking it. Duck is in fact rather easy to cook. To balance the fat, acidic fruits such as orange and rhubarb are always perfect partners.

Prep time 10 mins, cook 1 hr 10 mins

Serves 4

- 2 kg duck, cut into 8 pieces on the bone
- 180 gm rhubarb, cut into 3cm pieces
- 60 gm white sugar
- 220 ml freshly squeezed orange juice (from about 2 oranges)
- 10 sage leaves, plus extra to serve

1 Preheat oven to 200C. Place a wire rack in a roasting pan, sit duck on top and roast until duck begins to brown (35-40 minutes).

2 Pour fat from pan and place duck in pan without rack. Combine remaining ingredients, season to taste, pour mixture over duck and continue roasting until duck is falling from the bone (30 minutes). Serve topped with extra sage.

Wine suggestion Lively young frappato from Sicily.

Salsa verde chicken

A rolled, boned chicken certainly makes things easier in the carving department come Christmas lunch.

It's a satisfying job to tackle yourself, but by all means ask your butcher to perform the task to make life easier.

Prep 40 mins, cook 40 mins

Serves 6 (pictured p125)

- 1.2 kg small waxy potatoes (such as kipfler, Dutch cream or pink eyes), scrubbed
- 1.8 kg chicken, boned
- 2 whole preserved lemons, flesh discarded and skin rinsed and finely chopped
- Olive oil, for drizzling

Salsa verde

- 50 gm (2½ cups) flat-leaf parsley
- 30 gm (2 cups) mint
- 18 gm (½ cup) rosemary
- 4 garlic cloves, peeled
- 4 anchovy fillets
- 2 tbsp small salted capers, rinsed
- 2 tsp red wine vinegar
- 1 tbsp lemon juice
- 60 ml (¼ cup) extra-virgin olive oil

1 For salsa verde, combine herbs, garlic, anchovies and capers in a mortar and pound to a coarse paste. Stir in red wine vinegar, lemon juice and olive oil and season to taste.

2 Place potatoes in a large saucepan, cover with cold water, add a pinch of salt, bring to a simmer over medium heat and cook until tender (15-20 minutes). Drain and halve lengthways.

3 Preheat oven to 200C. Place chicken skin-side down and spread half the salsa verde over the flesh (reserve remaining). Scatter preserved lemon over the top and roll lengthways to enclose filling. Secure with kitchen twine at 5cm intervals.

4 Place in a roasting pan, drizzle with olive oil, season and roast until golden brown and just cooked (35-40 minutes). Rest, loosely covered, for 10 minutes, then cut into thick slices and serve with potatoes and remaining salsa verde and drizzle with pan juices.

Wine suggestion Barrel-matured sauvignon blanc.

Apricot and pistachio stuffed turkey legs

A turkey can turn out to be quite a large affair for a small Christmas and the hassle of undercooked legs and overcooked breast can be solved by just using the legs – and you don't have to miss out on stuffing.

Prep time 20 mins, cook 1 hr

Serves 4

- 2 turkey legs (500gm each)
- 270 gm cavolo nero

Apricot and pistachio stuffing

- 50 ml olive oil
- 1 onion, finely chopped
- 90 gm rindless bacon, finely chopped
- 60 gm dried apricots, finely chopped
- 100 gm pistachio kernels, coarsely chopped
- 1 tsp powdered mustard

Orange sauce

- Juice and julienned rind of 2 oranges
- 1 tbsp lemon juice
- ½ tsp potato starch
- Pinch of caster sugar

1 For stuffing, heat olive oil in a frying pan, add onion and bacon and sauté over low heat until onion is soft and caramelised (about 15 minutes). Stir in remaining ingredients and season.

2 Preheat oven to 180C. Using your fingers, gently create a cavity between skin and thigh of turkey legs. Halve the stuffing and spoon into each cavity. Place legs skin-side up in a roasting pan and roast until golden brown and juices run clear when the thickest part of the thigh is pierced with a skewer (40 minutes).

3 For orange sauce, combine all ingredients in a small saucepan, place over low heat and stir continuously until thickened (1-2 minutes). Season to taste.

4 Bring a large saucepan of salted water to the boil, add cavolo nero and cook until just tender (2-3 minutes). Drain, serve with turkey, drizzle with orange sauce and serve remaining sauce on the side.

Wine suggestion Rich pinot gris. ●



Roast duck with orange and rhubarb



MORE ONLINE

From goose and pork belly to chicken and ham, we have more Christmas-roast ideas online: gourmettraveller.com.au

Apricot and pistachio
stuffed turkey legs

STUFFED TURKEY

Gold-rimmed dish from Suite One Studio. **DUCK** Cutipol spoon from Francalia. All other props stylist's own. Stockists p207.

POWER POT-LUCK

Three chefs, no rules, one table: Luke Burgess, O Tama Carey and Analiese Gregory take the bring-a-plate Christmas to the next level.

RECIPES **LUKE BURGESS, O TAMA CAREY & ANALIESE GREGORY** WORDS **MAGGIE SCARDIFIELD**
PHOTOGRAPHY **CHRIS CHEN** STYLING **LISA FEATHERBY** DRINK SUGGESTIONS **RICHARD HARGREAVE**



CHEFS DE PARTY

Clockwise from bottom left: Luke Burgess, Analiese Gregory, Mat Lindsay, O Tama Carey and Adriana Picker.

HAM Chairs (used throughout) from Temperature Design. Small plate from Woo Ceramics. Decanter from Ikea. Christmas star and blue bowl from The Bronte Tram. Clear bauble from David Jones. Cushion from The Design Hunter. Napkins from Ondene. Picture from Luumo Design.

OPPOSITE Dinner plates and bowl (bottom left)

from Hayden Youlley Design. Napkins from Ondene. Platter and blue plate (background) from Woo Ceramics. Small dishes from Studio Enti. Carafe, glasses, cylinders (used throughout) from Ikea. Water carafe from Country Road. Cushions (used throughout) from The Design Hunter. All other props stylist's own. Stockists p207.

Whiskey-glazed ham with preserved cherries

(RECIPE P135)

Summer peas, lemon
thyme oil and smoked
lardo (RECIPE P137)



A still life photograph featuring various glass vessels and botanical elements on a light-colored surface. A large glass bottle contains a dark red liquid. A small brass bowl holds white powder. A blue and white ceramic dish holds a green plant. Several other glass containers hold water, some with small plants or flowers. A small glass jar with a lid is also visible.

TEXT PAGE Cylinder and green tumbler from Ikea. Small blue plate from Woo Ceramics. Gold dish from Luumo Design. Clear glass from Riedel. **MACKEREL** Small plate from Woo Ceramics. Cylinders (upside down) from Ikea. Board from Have You Met Miss Jones. Glass jar from Country Road. Cushion from The Design Hunter. Chairs from Temperature Design. White plate from Batch Ceramics. Gold dish from Luumo Design. All other props stylist's own. Stockists p207.

Together, they make for a formidable bring-a-plate posse, an orphans' Christmas where all the orphans happen to be hopelessly overqualified.

As impressive a spread as they've made, the chefs agree that keeping things light and easy is what it's all about. Carey's simple black sesame and mango tart, for instance, can be made a couple of days before, while sides of raw summer peas and a salad of bitter radishes with preserved lemon can be thrown together as guests start to arrive (or, better yet, the guests can be put to work making them). "People don't often have a lot of time over Christmas to do big elaborate things," says Carey. "It's nice to have it be quite simple, and for everyone to get involved."

Raw mackerel, Lower East Side sours and caraway sour cream

"This dish combines flavours found in the delis and corner markets of New York's Lower East Side, which I've adapted for the Australian summer," says Luke Burgess. "Most oily fish can be substituted for the mackerel, bonito in particular. The sours and caraway cream are always great condiments to have in the fridge if you make more than you serve." Begin this recipe three weeks ahead if you plan to pickle the cucumbers yourself.

Prep time 1 hr, cook 5 mins (plus fermenting)

Serves 8-10

700 gm blue mackerel (or other oily fish such as bonito), bones removed

Lower East Side sours

- 1 kg pickling cucumbers, unpeeled, blossom end trimmed off (this would taint the pickle)
- 10 garlic cloves, thinly sliced
- 4 small dried hot chillies (such as chillies de árbol), halved lengthwise
- 1 cup (loosely packed) dill
- 4 blackcurrant leaves, grape leaves or 1 tbsp black tea leaves (see note)
- 4 fresh bay leaves

- 30 gm (½ cup) coriander seeds
- 15 gm (1½ tbsp) allspice berries
- 15 gm (1½ tbsp) black peppercorns
- 10 gm (1 tbsp) each yellow mustard seeds and dried dill seeds

- 60 gm kosher salt
- 1 litre (4 cups) filtered water

Caraway sour cream

- 20 gm (1½ tbsp) caraway seeds
- ¾ tsp white pepper
- 250 gm sour cream

1 For pickles, layer cucumbers in a 2-2½-litre sterilised jar with garlic, chillies, herbs, leaves and spices. Dissolve salt in the filtered water, then pour over cucumbers to submerge completely. Fill a ziplock bag with remaining brine, seal and place in the jar to weigh the cucumbers down, seal with a lid and store in a cool, dark place until small bubbles of carbon dioxide form (4-5 days). Skim residue from surface and rinse the bag of brine and return to jar, seal and set aside in the refrigerator or a dark cool place to pickle until olive green (2 weeks). Remove brine bag and skim remaining residue from surface of the brine, cover and refrigerate until required. Pickles will keep for several months stored at 4C.

2 For caraway sour cream, dry-roast caraway seeds and ¾ tsp fine sea salt over medium heat until toasted (30-60 seconds; see cook's notes p208). Set aside to cool, then grind very finely along with pepper with a mortar and pestle. Whisk cream until smooth, then fold in caraway seasoning and refrigerate until required.

3 Thinly slice mackerel lengthwise after removing the bones, transfer to a large plate and serve with sliced pickles and caraway sour cream.

Note Blackcurrant leaves, which add tannin, are available from select nurseries.

Raw mackerel, Lower East Side sours and caraway sour cream



Whiskey-glazed ham with preserved cherries

"I have a multicultural family – we're Dutch, Chinese and Welsh – so Christmas is a bit of a blend of things from all three cultures," says Analiese Gregory. "One stalwart of the table, though, is ham. Normally I'm a fan of the mustard, brown sugar and pineapple tradition, but I associate cherries with Christmas in Australia – it's smack bang in the middle of cherry season. Also, recently I've become obsessed with good maraschino almonds, and their dark glossiness and slightly bitter almond flavour. This ham reminds me of cherries and cocktails and spice. Talking about it has made me want a Manhattan. Enjoy."

Prep time 20 mins, cook 2 hrs

Serves 10-12 (pictured p133)

- 1 leg ham, bone in (5kg-6kg)
- 1½ tbsp wholegrain mustard
- 100 gm brown sugar
- 80 cloves (about 1 packet)

Preserved cherries

- 1 kg pitted black cherries
- 150 gm caster sugar
- 130 ml sherry vinegar
- 3 golden shallots, finely chopped
- 20 gm ginger, peeled and finely chopped
- 3 gm (1 tsp) mixed spice

Whiskey glaze

- 200 gm maraschino cherries and syrup, stalks removed

- 200 gm black cherry jam, or sour cherry jam
- 200 ml cherry juice
- 200 ml homemade pork stock, or good chicken stock
- 100 ml Bourbon
- 100 gm brown sugar

1 For preserved cherries, simmer ingredients in a saucepan over low heat until cherries start to break down and have a jam-like consistency (1-1½ hours). Season lightly with salt and pepper and set aside to cool.

2 For whiskey glaze, blend or finely chop the cherries and combine with remaining ingredients in a saucepan and simmer over high heat until thickened and glossy (10-15 minutes).

3 Preheat oven to 180C. Gently peel back the ham skin from leg to shank, being careful not to tear the fat. Score the skin around shank with a sharp knife, then remove skin. Score fat 5mm deep to create a diamond pattern. Rub ham all over with mustard, then brown sugar and stud the centre of each diamond with a clove. Place ham in a roasting pan with 80ml water in the base to prevent burning and roast for 30 minutes. Reduce oven to 160C and keep baking, basting ham every 15 minutes with whiskey glaze, until dark and glossy (about 2 hours; if the tray dries out, add a little more water so the sugars don't burn).

4 Serve the ham with the cherry preserve.>

CRAB CURRY Stemmed glass and tumbler from Riedel. Stardust plates and bowl from Studio Enti. Platter from Batch Ceramics. Small blue plate from Woo Ceramics. Napkin from Ondene. Picture from Luumo Design. Garland from Pulp Creative Paper. Star from The Bronte Tram. All other props stylist's own. Stockists p207.

Sri Lankan crab curry

Pol sambol

Pol sambol

"Pol is Singhalese for coconut and this sambol is one that appears in many guises throughout Sri Lanka," says O Tama Carey. "It's a delicious side dish that works with an array of curries and any leftovers are excellent eaten on toast the next day."

Prep time 25 mins

Makes 3 cups

- 15 gm (1½ tbsp) dried Maldive fish flakes (see note)
- 300 gm finely grated fresh coconut (4 cups; from about ¾ of a mature coconut)
- 5 golden shallots, finely diced
- 1 long green chilli, finely chopped
- Juice of 2 limes, or to taste
- 1 tsp each hot chilli powder and paprika

1 Pound Maldive fish and 3 tsp river salt (Carey uses Murray River salt) with a large mortar and pestle until very fine. Place in a mixing bowl with remaining ingredients and use your hands to mix, kneading and squeezing all the ingredients together. Taste and adjust seasoning; you want

enough chilli to make you happy and enough lime juice to give it a pleasant tang. Pol sambol keeps refrigerated for a couple of days.

Note Maldive fish flakes, dried tuna, are available from Sri Lankan and Indian food stores.

Sri Lankan crab curry

"This is one of my very favourite curries, and one I like to cook for any occasion worth celebrating," says Carey. "It's relatively simple to make yet it has a complex flavour and also looks very impressive. It's hot, spicy, messy and requires you to get involved." Start this recipe a day ahead to marinate the crab.

Prep time 45 mins, cook 30 mins (plus cooling, marinating)

Serves 8-10

- 10 raw blue swimmer crabs (4kg; preferably male – they have larger claws)
- 100 gm ghee
- 2 Spanish onions, finely chopped
- 5 garlic cloves, coarsely chopped
- 70 gm ginger, peeled and thinly sliced

ANALIESE GREGORY



- 5 small green chillies, thinly sliced
- 1 cup (loosely packed) curry leaves
- 20 gm (¼ cup) Sri Lankan curry powder (see note)
- 1 tbsp each fennel seeds and brown mustard seeds
- 2 tsp each hot chilli powder and ground coriander
- 1 tsp fenugreek seeds
- 1 tbsp sea salt flakes
- 400 ml coconut milk
- 100 ml tamarind extract (see note)
- 2 cups coriander leaves, plus chopped roots and stalks (cut near root and washed)
- Fresh lime juice, to taste
- Rice or flatbread, to serve

1 Hold each crab over a bowl as you prepare them to keep all the lovely juices. Use your fingers to find the triangular flap, lift and remove the whole top shell (keep the top shell of half the crabs to cook; this is purely for visual impact). Discard the feathery gills and place the crab on a board. Cut in half from top to bottom with a sharp heavy knife and lightly bash both large claws with the back of a cleaver to crack the shell. Repeat with remaining crabs, then refrigerate them, along with the reserved top shells. Refrigerate juice in bowl.

2 Melt ghee in a large wide saucepan over medium heat, then add onion, garlic, ginger, chillies and curry leaves and fry, stirring occasionally, until onion is softened (5 minutes). Dry-roast curry powder in a frying pan until fragrant (1-2 minutes; see cook's notes p208). Add to pan along with remaining spices and sea salt and stir regularly until you feel the spices starting to catch on the bottom of the pan (about 5 minutes). Mix in coconut milk and tamarind, add the reserved crab juice and bring to the boil, then remove from heat and cool to room temperature. Add crab pieces, mix well and refrigerate overnight.

3 Bring crab mixture to room temperature. Place a very large (see note) saucepan on high heat and leave it until it becomes very hot so it retains heat when crab mixture is added, then add crab mixture and chopped coriander roots and stalks, let mixture start to sizzle, gently stir for a moment (this can be with such a full saucepan), then cover with a lid. Continue cooking covered, lifting lid to move the crabs about every few minutes, until crabs turn orange and are cooked through (about 20 minutes). Check seasoning, squeeze in some lime juice and serve hot garnished with coriander leaves.

Note Sri Lankan curry powder is available from Herbies Spices (herbies.com.au), and Sri Lankan or Indian food shops. Tamarind extract is available from Asian food shops. If a very large saucepan is unavailable, cook crab in two large saucepans.

Radish and preserved lemon salad

"During my residency in Morocco, the daughter of my farmer invited me out to spend the Eid festival with her family in the countryside," says Gregory. "We slaughtered one of their goats, as is traditional, with the whole family helping. Then they grilled the goat heart and liver over charcoal and we ate it in the sun with a salad of freshly dug radishes and preserved lemons. It was peppery, sour and salty and just delicious."

Prep time 20 mins, cook 2 mins

Serves 8-10 as a side

- 600 gm assorted heirloom tomatoes, halved
- Caster sugar and extra-virgin olive oil, to serve
- 1 bunch radishes (about 8 radishes), halved or quartered if large
- 20 Sicilian green olives, cheeks removed
- 15 lemon verbena leaves (optional)
- Pickled radishes**
- 125 ml (½ cup) distilled vinegar
- 55 gm (¼ cup) caster sugar
- 1 bunch radishes (8 radishes), halved or quartered if large
- Preserved lemon vinaigrette**
- 80 ml (⅓ cup) chardonnay vinegar
- 60 gm caster sugar
- Peel from ½ preserved lemon, rinsed and finely chopped
- 100 ml extra-virgin olive oil

1 For pickled radishes, combine vinegar, sugar and ¾ cup water in a saucepan and bring to a simmer over medium heat, stirring to dissolve sugar, then set aside to cool. Add radishes and leave to marinate for 1 hour.

2 For preserved lemon vinaigrette, combine chardonnay vinegar, sugar and preserved lemon in a small saucepan and bring to a simmer, then simmer until the mixture has a nice balance of sweet, sour and salty (about 2 minutes). Set aside to cool, then add olive oil and season to taste.

3 To serve, place tomatoes in a bowl and season well with salt, sugar and olive oil. Add radishes, pickled radishes and olives. Dress everything with the preserved lemon vinaigrette and garnish with lemon verbena leaves.

Summer peas, lemon thyme oil and smoked lardo

"This is one of the best ways to enjoy freshly podded peas at the height of their season," says Luke Burgess.

"For an extra hit of freshness you can fold torn mint leaves through the peas just before serving." Begin this recipe a day ahead to infuse the oil.

Prep time 30 mins, cook 5 mins

(plus infusing overnight)

Serves 8-10 as a side dish (pictured p133)

- 600 gm freshly podded peas (about 1kg unpodded)
- 150 gm smoked lardo, finely diced (see note)
- Lemon thyme oil**
- 100 ml grapeseed oil
- 1 cup (loosely packed) lemon thyme
- 2 tsp extra-virgin olive oil
- 10 gm raw honey

1 For lemon thyme oil, warm oil in a saucepan over low heat to 50C (20-30 seconds). Add lemon thyme, cover and leave to infuse overnight.

Transfer to a blender, add extra-virgin olive oil, honey and ½ tsp salt and blend on high speed for 1 minute. Pass through a fine sieve without pressing on solids and refrigerate until required.

2 Blanch peas until tender and bright green (2-3 minutes; see cook's notes p208), then drain. Gently warm pork fat in a frying pan over low heat until translucent (2-4 minutes), add peas and thyme oil and toss to combine. Season with freshly ground black pepper and serve warm.

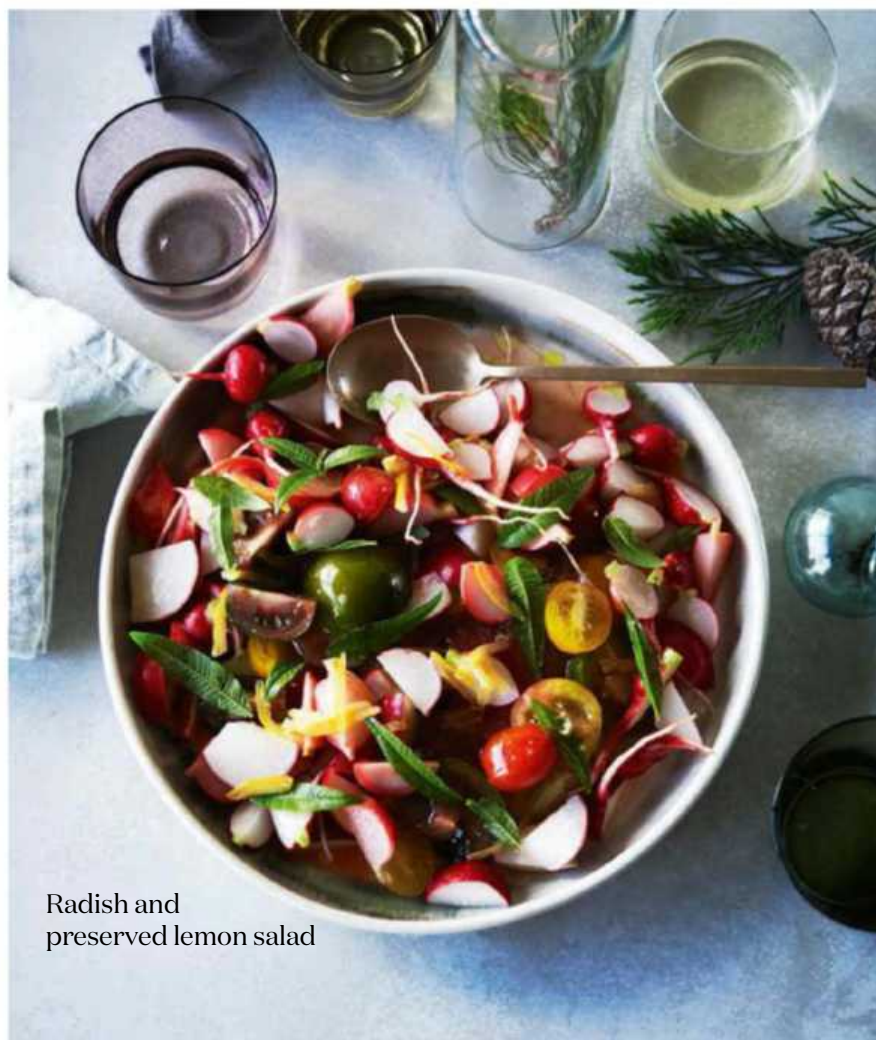
Note Smoked lardo may need to be ordered ahead from a specialist butcher, or substitute speck.>

RADISH SALAD

Platter from Woo Ceramics. Whisky glass from Reidel. Tumbler from Ikea. Blue bowl from The Bronte Tram. Society napkin from Ondene. All other props stylist's own. Stockists p207.



O TAMA CAREY



Radish and preserved lemon salad



Brambles, fresh cheese and speculaas

Brambles, fresh cheese and speculaas

"Traditionally enjoyed in the Netherlands and Belgium on the 5th December as a festive sweet, these spiced cookies pair well with the richness of the cheese and acidity of the berries," says Luke Burgess. "You can use a top-quality full-fat ricotta instead of making the cheese and pair other fruits such as peach or plums."

Prep time 1 hr, cook 30 mins (plus cooling, setting, draining)

Makes 12 biscuits

300 gm blackberries

Fresh cheese

1 litre (4 cups) unhomogenised milk (see note)

150 ml pouring cream

½ tsp vegetarian rennet (see note)

2 tsp filtered or mineral water

Speculaas spice

1 tbsp ground cinnamon

1 tsp each ground nutmeg and ground cloves

½ tsp each freshly ground white pepper, ground ginger and ground cardamom

Speculaas dough

125 gm (½ cup) unsalted butter, softened

250 gm dark brown sugar

1 tsp vanilla bean paste

1 large egg

260 gm plain flour

1 tsp bicarbonate of soda

1 For fresh cheese, place milk, cream and 2 tsp fine sea salt in a very clean saucepan and gently warm, stirring continuously, over medium heat to 85C (10-15 minutes). Remove from heat and stand saucepan in a bowl of cold water, changing water a few times to keep it cool, until mixture reaches 35C (45 minutes to 1 hour). The milk will

form a skin; don't remove it. Add rennet to the filtered water and gently stir into the milk for 5 seconds, then stand at room temperature without stirring until coagulated (30-40 minutes). Cut curds into 5cm cubes and gently ladle into a sieve (or cheese-straining basket) lined with muslin. Refrigerate until cheese forms a soft curd (5 hours or overnight). Discard whey.

2 For speculaas spice, combine ingredients in a bowl and set aside.

3 For speculaas dough, beat butter, sugar and vanilla in an electric mixer until light and fluffy (3-4 minutes). Add egg and beat well to combine. Sieve flour and bicarbonate soda into a bowl, add 1½ tbsp spice mixture and ½ tsp salt and whisk to combine (you may have a little spice mixture remaining). Gradually add flour mixture to butter mixture and mix until dough pulls away from the sides of the bowl. Halve dough and roll each piece between 2 sheets of baking paper to about 25cm x 35cm, then refrigerate to chill (4 hours).

4 Preheat oven to 175C and line 3 large oven trays with baking paper. Remove baking paper from dough sheets and cut out rounds with a 10cm-diameter cookie cutter and place 4 on each tray with 4cm space between them to allow for spreading and bake until dark golden brown (10-12 minutes). Cool completely on trays (20-30 minutes), then store in an airtight container. Speculaas will keep in an airtight container for 14 days.

5 To serve, spread curd on biscuits, top with blackberries and sprinkle with sea salt crystals. **Note** Luke Burgess recommends Country Valley or Barambah unhomogenised milk for a good curd set. Vegetarian rennet is available from select health food shops and online cheesemaking equipment suppliers such as greenlivingaustralia.com.au.

Black sesame and mango tart

"This is a simple tart celebrating the deliciously sweet yet slightly sour flavour of mango, a fruit I associate with Christmas and summer," says O Tama Carey. Begin this recipe a day ahead to set the tart.

Prep time 45 mins, cook 45 mins (plus resting, chilling, setting)

Serves 8-10

4 ripe but firm mangoes (preferably Bowen), peeled, seeded and coarsely chopped

375 ml evaporated milk

4 titanium-strength gelatine sheets, soaked for 5 minutes in cold water to soften

Black sesame pastry

30 gm (¼ cup) black sesame seeds

1¼ tsp fennel seeds

230 gm plain flour

40 gm caster sugar

150 gm chilled butter, diced

100 gm mascarpone

1 tsp cider vinegar

1 For black sesame pastry, dry-roast black sesame seeds and fennel seeds separately until toasted (2-3 minutes for sesame, 30 seconds to 1 minute for fennel; see cook's notes p208). Pound fennel seeds with a mortar and pestle until finely ground, then combine with flour, sugar, 1 tsp sea salt flakes and sesame seeds in a food processor. Add butter and mascarpone and pulse until dough starts to come together. Add vinegar and 1 tbsp chilled water and pulse until just starting to come together. Turn pastry out onto the bench and gently bring it together with your hands. Form into a disc, wrap with plastic wrap and rest in the fridge for 2-3 hours.

2 Roll pastry between 2 sheets of baking paper until 5mm thick. Place the rolled pastry back in the fridge to rest for another few moments to make it easier to work with. Remove the pastry again and peel off the top layer of baking paper. Flip it over and place in a lightly oiled 28cm x 3cm-deep fluted tart tin and gently press the pastry in, leaving it covered with the baking paper. Refrigerate again for at least another few hours before baking.

3 Preheat oven to 180C. Remove pastry from the fridge and blind-bake until golden (20 minutes; see cook's notes p208). Remove baking paper, drop oven to 160C and continue cooking until pastry is a darkish brown (20-25 minutes). Remove from oven and cool completely.

4 Process mango in a blender until smooth. Weigh out 800gm of purée and place in a bowl.

5 Heat evaporated milk and a pinch of salt in a small saucepan over medium heat until mixture reaches 60C (1-2 minutes). Remove from heat, squeeze excess water from gelatine and whisk into milk. Cool to room temperature, then add mango purée and whisk to combine. Pour into tart case and refrigerate until set (6 hours or overnight), then serve. **11**

LUKE BURGESS AND
ADRIANA PICKER



Black sesame and
mango tart



TART Black plate from
Mud Australia. White plate
from Hayden Youlley
Design. Amber bauble from
David Jones. Cylinders from
Ikea. Purple glass from Ikea.
SPECULAAS Chair from
Temperature Design.
Society napkin from Ondene
All other props stylist's own.
Stockists p207.

PRESENT *perfect*

Take the do-it-yourself approach to gifts this year with these preserves from *Made from Scratch*, a new cookbook from our friends at *The Australian Women's Weekly*, with mustard, jelly, jam and a pretty pickle or two, too.

RECIPES REBECCA HENDRIKS & JANE HOWARD
PHOTOGRAPHY BEN DEARNLEY & WILLIAM MEPPEN
STYLING SOPHIA YOUNG

Quick pickled garden
vegetables (RECIPE P145)



Bourbon and molasses
barbecue sauce (RECIPE P142)

MORE ONLINE



Hop online for our collection of home-baked treats that make perfect gifts, from bite-sized gingerbread to cakes iced with fondant: gourmettraveller.com.au

Bourbon and molasses barbecue sauce

This sauce is great as a marinade and basting sauce for barbecued steaks, beef skewers, pork ribs and chicken wings, and as an accompanying sauce for barbecued meats and burgers. This sauce needs six days to develop once it's made.

Time 40 mins (plus steeping)

Makes 1.25 litres (pictured p141)

- 1 tbsp olive oil
- 1 onion, finely chopped
- 4 garlic cloves, crushed
- 500 ml (2 cups) tomato ketchup
- 2 tbsp Worcestershire sauce
- 330 gm (1½ cups) firmly packed brown sugar
- 185 gm (½ cup) molasses
- 125 ml (½ cup) Bourbon (see note)
- 125 ml (½ cup) apple cider vinegar
- 2 tbsp mustard powder
- 1 tbsp smoked paprika
- ½ tsp cayenne pepper, or to taste (see note)

1 Heat oil in a large saucepan over medium heat and sauté onion and garlic until softened (5 minutes).

2 Add sauces, 250ml water, sugar, molasses, Bourbon, vinegar, mustard powder, paprika and

cayenne. Stir over high heat, without boiling, until sugar dissolves. Bring to the boil, then reduce heat and simmer, uncovered, stirring occasionally until thick (30 minutes). Season to taste, then pour into hot sterilised bottles or jars (see cook's notes p208). Label and date bottles when cool, then refrigerate for flavours to combine and develop (6 days). Bourbon and molasses barbecue sauce will keep refrigerated for up to 6 months.

Note If you'd prefer to omit the alcohol, substitute apple juice in place of the Bourbon. For a fierier barbecue sauce, add 1½ tsp cayenne pepper.

Hot and spicy Indian lime pickle

This pickle is a little game of delicious patience.

First the limes are cured in salt (this takes two weeks), then the pickle must stand for three months for the flavours to meld, and the lime rind to soften and take on all the spice flavours. The best time to make this recipe is late summer/early autumn when limes are at their most plentiful and therefore cheapest.

This is great with all types of curry.

Time 1 hr (plus pickling)

Makes 1½ cups

- 540 gm (6 medium) limes
- 2 tbsp fine sea salt
- 1 tsp fenugreek seeds

- 2 tbsp vegetable oil
- 1 tsp brown mustard seeds
- 4 garlic cloves, finely chopped
- 1 tsp cumin seeds, coarsely crushed
- 1 tsp fennel seeds, coarsely crushed
- 2 long green chillies, seeded, finely chopped
- 2 sprigs curry leaves
- 80 ml (⅓ cup) lime juice
- 1½ tsp ground chilli
- 1 tsp ground turmeric

1 Cut each lime into 8 wedges, then cut wedges in half crossways. Sprinkle a quarter of the salt in the base of a sterilised 750ml (3-cup) glass jar (see cook's notes p208). Top with a quarter of the lime pieces, squeezing them as you place them in the jar. Repeat layering with salt and lime, seal with a lid, then label and date jar. Store in a bright, warm place, such as on a window sill, shaking and turning occasionally to disperse brine, for 2 weeks or until limes turn a khaki green colour and very soft. Open jar every day to release the pressure.

2 Stir fenugreek in a small frying pan over medium heat until fragrant and darkened in colour (1 minute). Cool, then grind to a fine powder with a mortar and pestle.

3 Heat oil in a large frying pan over medium-high heat, add mustard seeds and stir until they pop (30 seconds). Add garlic, cumin and fennel seeds, stir until fragrant (30 seconds), then stir in green chilli and curry leaves. Remove from heat, stand until cooled, then stir in lime juice, ground chilli, turmeric and ground fenugreek. Add preserved lime wedges, spoon into a 500ml (2 cups) hot sterilised jar (see cook's notes p208) and seal immediately. Label and date jar when cold, then store in a cool dark place for at least 3 months before opening. Once opened, keep refrigerated for up to 6 months.

Apple and mint jelly

For this recipe you'll need either a piece of muslin or a jelly bag (available from kitchenware shops) to strain the jelly. Try serving this with roast lamb, or with barbecued lamb cutlets or chops. You can add a little green food colouring to make the jelly a pale green colour; otherwise it's a soft pink. Start this recipe a day ahead to strain the apple.

Time 1 hr 40 mins (plus draining)

Makes 4½ cups

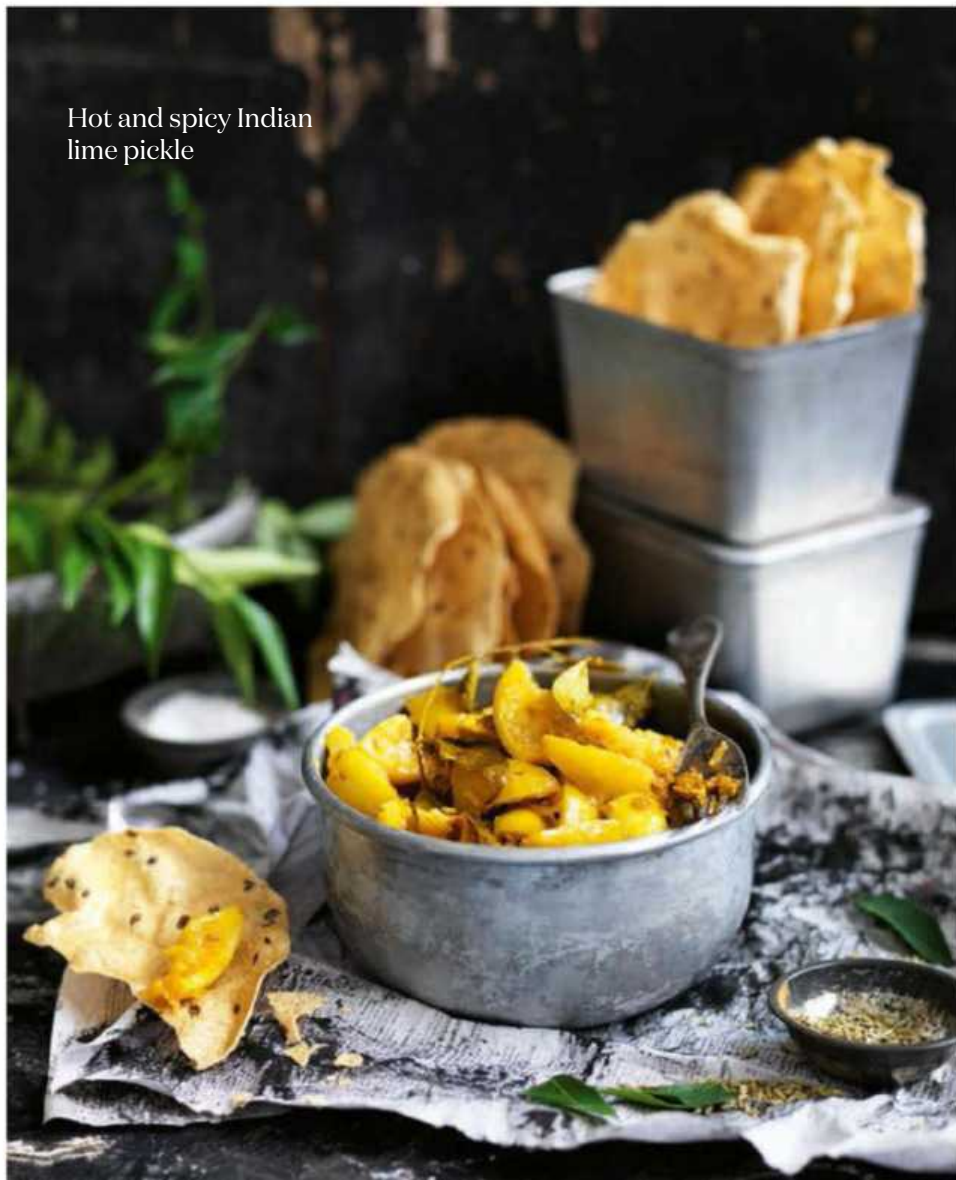
- 1 kg Granny Smith apples, unpeeled and coarsely chopped
- 1.2 kg (5½ cups) white sugar
- 1 cup firmly packed mint leaves

1 Bring apple and 1.5 litres water to the boil in a large saucepan, then reduce heat and simmer, covered, until apple is reduced to a pulp (1 hour).

2 Dampen a square piece of muslin, tie each corner to the legs of a small upturned stool, place a large bowl underneath, then strain apple in muslin, without pressing (or the liquid will be cloudy), until it stops dripping (3 hours or overnight). Discard pulp.

3 Allow 220gm sugar per cup of apple liquid, then stir, without boiling, in a large saucepan

Hot and spicy Indian lime pickle



over high heat until sugar dissolves. Bring to the boil, then boil rapidly, uncovered, without stirring, until jelly reaches setting point (40 minutes; see cook's notes p208). Pour into a large heatproof jug and stand until lukewarm but not set.

4 Meanwhile, drop mint into a small saucepan of boiling water to wilt (2 seconds), then drain and transfer to a bowl of iced water to cool. Drain, then pat dry with paper towels, chop finely and stir into lukewarm jelly. Pour jelly into hot sterilised jars (see cook's notes p208), seal immediately, then label and date jars when cold. Store in a cool dark place and refrigerate after opening. Apple and mint jelly will keep unopened for up to 3 months.

Ploughman's pickle

Serve this pickle as part of a traditional English ploughman's platter with thick slices of crusty bread, cheddar or blue cheese, pickled onions and cold meats, such as carved leg ham or rare roast beef.

This pickle takes three weeks.

Time 1 hr

Makes 10 cups

- 215 gm (¾ cup) coarse cooking salt
- 2 large onions, finely chopped
- 1 kg cauliflower (about 1 small), cut into small florets
- 5 large zucchini, finely chopped
- 2 celery stalks, trimmed, finely chopped
- 2 large Granny Smith apples, peeled, cored, coarsely chopped
- 3 garlic cloves, crushed
- 1 litre (4 cups) malt vinegar
- 50 gm (½ cup) cornflour
- 660 gm (3 cups) firmly packed brown sugar
- 3 tsp ground turmeric
- 2 tsp each ground cinnamon and ground cumin
- ½ tsp each ground nutmeg, ground allspice and cayenne pepper

1 Stir salt and 500ml boiling water in a large stainless steel or glass bowl until salt dissolves. Stir in 1.75 litres cold water, then add onion, cauliflower, zucchini and celery, and stand overnight. Rinse, drain and pat vegetables dry with paper towels.

2 Bring apple, garlic and 2½ cups vinegar to the boil in a large saucepan, then reduce heat and simmer, uncovered, until apple is soft (10 minutes). Remove from heat.

3 Blend cornflour with about a quarter of the remaining vinegar in a small jug until smooth. Add remaining vinegar, sugar and spices to pan with apples, and stir over high heat, without boiling, until sugar dissolves. Add cornflour mixture, stir until boiling and thickened, then add vegetables and simmer, uncovered, until vegetables are tender (5 minutes).

4 Spoon hot pickle into hot sterilised jars (see cook's notes p208) and seal immediately. Label and date jars when cold, then store in a cool dark place to pickle (3 weeks). Refrigerate after opening. Ploughman's pickle will keep unopened for up to 12 months.>



Apple and mint jelly



Ploughman's pickle



Smoky peach
mustard

Smoky peach mustard

You might not have ever thought to make your own mustard, perhaps thinking it was hard. The truth is there's really nothing to it. After an initial soaking to rid the mustard seeds of some of their bitterness and pungency, they're whizzed with the spices, oil and the star ingredient – dried peaches. Try this with ham, pork and chicken, with vintage cheddar and tomato in a crusty baguette, or with char-grilled red onion rings and T-bone steak marinated with bay leaves. This recipe takes four days.

Time 20 mins (plus soaking)

Makes 1½ cups

- 50 gm brown mustard seeds
- 50 gm yellow mustard seeds
- 125 ml (½ cup) apple cider vinegar
- 150 gm coarsely chopped dried peaches
- 1 tbsp smoked paprika
- 2 tsp garlic powder
- 1½ tbsp olive oil
- 55 gm (¼ cup) caster sugar

- 1** Combine mustard seeds, vinegar and 125ml water in a medium glass or stainless steel bowl, and stand, uncovered, in a cool place to soak for 48 hours.
- 2** Place peaches in a bowl, cover with boiling water and stand until softened (15 minutes).
- 3** Process mustard seeds and remaining soaking liquid, drained peaches, paprika, garlic powder, oil and sugar and 2 tsp sea salt flakes in a blender or food processor until a fine paste forms (1 minute; some mustard seeds will remain a little coarse), and season to taste.
- 4** Spoon mustard into hot sterilised jars (see cook's notes p208) and seal immediately. Label and date jars when cold, then refrigerate for 2 days before using to allow flavours to develop. Store in the fridge after opening. Unopened mustard will keep refrigerated for 2 months.

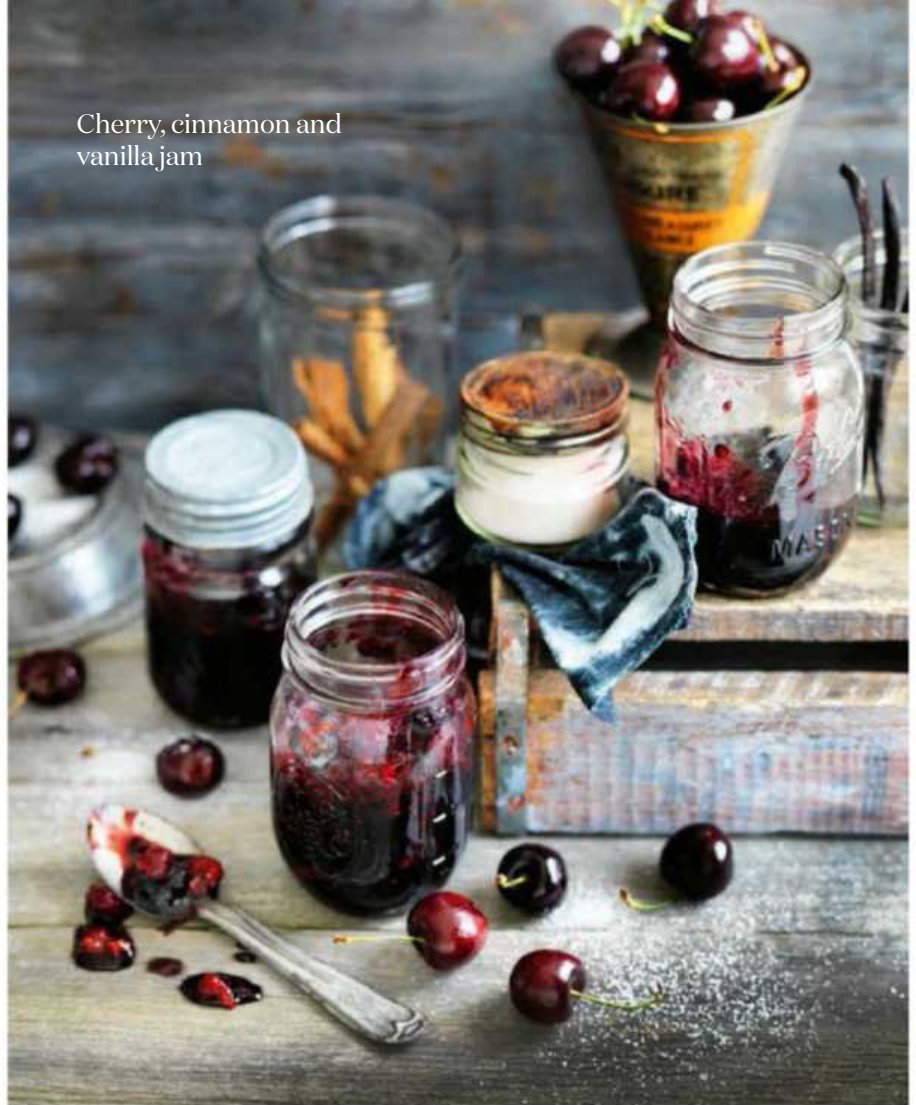
Quick pickled garden vegetables

This pretty pickle is like the vegetable equivalent of a floral bouquet. Carrots provide sweetness and crunch, radishes pepperiness, beetroot earthiness and cucumbers freshness. And like a bunch of flowers, the colours fade after about a week, but don't worry, the taste will remain. Try these pickles with poached fish or chicken, or as crudités with a creamy dip; they can be served the day after they're prepared.

Time 20 mins

Makes 8 cups (pictured p140)

- 500 ml (2 cups) white wine vinegar
- 2 tbsp sea salt
- 110 gm (½ cup) caster sugar
- 400 gm baby rainbow carrots, scrubbed, trimmed (leaving stems attached) and halved lengthways
- 170 gm asparagus, trimmed and halved widthways
- 120 gm small red radishes, trimmed (leaving stems attached), halved lengthways
- 250 gm baby cucumbers, halved lengthways
- 6 baby target beetroots, halved lengthways
- 3 fresh long red chillies, halved lengthways



Cherry, cinnamon and vanilla jam

- 1 tbsp pink or black peppercorns
- 4 fresh bay leaves
- ½ cup dill sprigs

- 1** Stir vinegar and 750ml water in a medium bowl, then stir in salt and sugar to dissolve. Pack vegetables, chillies, peppercorns, bay leaves and dill into two 1-litre sterilised jars (see cook's notes p208), pour in vinegar mixture and seal. Refrigerate for at least a day before using. Pickle will keep refrigerated for up to 2 weeks.

Cherry, cinnamon and vanilla jam

For a Moroccan-inspired twist, stir a teaspoon of rosewater into the finished jam. Try this spread with fresh ricotta on thick toasted sourdough bread, or as a filling for little cream cheese tarts.

Time 1 hr

Makes 3 cups

- 1 kg cherries, pitted and halved (see note)
- 125 gm raspberries
- 60 ml (¼ cup) lemon juice
- 1 tbsp finely grated lemon rind
- 660 gm (3 cups) white sugar
- 1 vanilla bean, split, seeds scraped
- 2 cinnamon quills

- 1** Bring cherries, raspberries, lemon juice, rind and 125ml water to the boil in a large saucepan, then reduce heat and simmer, covered, until cherries are soft (15 minutes).
- 2** Measure fruit mixture and allow 165gm sugar per cup of fruit, then return fruit to pan with

sugar. Add vanilla and cinnamon, then stir over high heat, without boiling, until sugar dissolves. Bring to the boil, then boil, uncovered, without stirring, until jam reaches setting point (see cook's notes p208; 30 minutes). Discard vanilla bean and cinnamon.

- 3** Pour hot jam into hot sterilised jars (see cook's notes p208) and seal immediately. Label and date jars when cold, then store in a cool dark place; refrigerate after opening. Cherry cinnamon and vanilla jam will keep unopened for up to a year.

Note Cherry pitters are available from kitchenware shops and can also be used for olives. For a cheat's version, use a chopstick and a bottle with an opening that's smaller than a cherry – remove the cherry stalk, place the cherry, stalk-side down on the top of the bottle, and push the tip of the chopstick through the cherry to dislodge the pit into the bottle. ●

+ This extract from *Made From Scratch* (\$49.95, hbk) by The Australian Women's Weekly has been edited with GT style changes.



Cherry, almond and
burnt-butter tart (RECIPE P148)



TART Gold cutlery from
Samambaia Flowers.
Christmas decoration
(black ribbon) from
Stoneleigh Gallery. All
other props stylist's own.
Stockists p207. **PORK**
All props stylist's own.

cherries ON TOP

It's Christmas time and cherries are ripe for the picking. Make the most of their lush goodness on the festive table, adding a sweet and sour kick to pork, say, or a fruity tang to pavlova.

RECIPES & FOOD STYLING **EMMA KNOWLES**
PHOTOGRAPHY **BEN DEARNLEY** STYLING **LUCY TWEED**



Roast pork rack with
cherry-ginger relish (RECIPE P150)

**MARQUISE & RICE
PUDDING** All props
stylist's own.



Chocolate-cherry
marquise

Chocolate-cherry marquise

It's a classic combo, cherries and chocolate, and for good reason. This is an ideal do-ahead number for Christmas lunch. Serve with crème fraîche to cut through the richness. Start this recipe a day ahead to set the marquise.

**Prep time 45 mins, cook 20 mins
(plus cooling, setting)**

Serves 8

- 250 gm dark chocolate (60%-66% cocoa solids), finely chopped
- 180 gm butter, diced
- 50 ml brandy
- 4 egg yolks
- 100 gm caster sugar
- 2 eggwhites
- Crème fraîche, to serve
- Boozy cherries**
- 300 gm cherries, pitted
- 150 gm caster sugar
- Thinly peeled rind and juice of 1 orange
- 1 cinnamon quill
- 40 ml brandy

Chocolate sponge cake

- 2 eggs
- 110 gm (½ cup) caster sugar
- 50 gm (⅓ cup) plain flour
- 1½ tbsp Dutch-process cocoa
- ½ tsp ground cinnamon
- 30 gm butter, melted and cooled

1 For boozy cherries, stir cherries, sugar, orange rind and juice, and cinnamon in a saucepan over medium-high heat until sugar dissolves, bring to the boil, then reduce heat to medium and simmer until cherries are tender but still hold their shape (4-5 minutes). Add brandy and refrigerate to chill. Boozy cherries will keep refrigerated in an airtight container for 2 weeks.

2 For chocolate sponge, preheat oven to 180C and butter a 24cm x 35cm baking tray and line with baking paper. Whisk eggs and sugar in an electric mixer until very pale and tripled in volume (6-8 minutes), then sieve in flour, cocoa and cinnamon in 2 batches, folding to combine between additions. Fold in butter, then spread

batter evenly over prepared tray, smooth top and bake until risen and centre springs back when pressed lightly (8-10 minutes). Cool in tray.

3 Line a 23cm x 7.5cm straight-sided loaf tin with plastic wrap. Cut chocolate sponge to line base and sides of cake tin, then brush lightly with a little of the boozy cherry syrup.

4 Melt chocolate and butter in a bowl placed over a saucepan of simmering water, stirring occasionally until smooth, then stir in brandy and set aside. Whisk yolks and sugar in an electric mixer until thick and pale (3-4 minutes), then fold into chocolate mixture. Whisk eggwhite and a pinch of salt in the clean bowl of an electric mixer until soft peaks form (2-3 minutes), fold into chocolate mixture, then pour into prepared loaf tin to half-fill. Drain a third of the boozy cherries and blot dry on paper towels, then scatter over chocolate mixture. Pour remaining chocolate mixture over to fill and smooth top. Cut remaining sponge to cover top, cover with plastic wrap and refrigerate overnight to set.

5 To serve, use plastic wrap to lift marquise out of tin onto a chopping board. Thickly slice with a warm knife and serve slices with a dollop of crème fraîche and boozy cherries and syrup spooned on top.

Cherry, almond and burnt-butter tart

The burnt butter in both the pastry and filling imparts a deep caramel flavour to this moreish tart, while sour cherries add a little tang. It's great warm or at room temperature, but is only really at its best served the same day it's made.

**Prep time 30 mins, cook 1 hr 20 mins
(plus cooling, resting)**

Serves 8-10 (pictured p146)

- 80 gm almonds
- 120 gm chilled butter, diced
- 4 eggwhites (reserved from pastry)
- 160 gm (1 cup) pure icing sugar, sieved
- Scraped seeds of 1 vanilla bean, or 1 tsp vanilla extract
- 60 gm plain flour
- 1 tbsp Grand Marnier
- Finely grated rind of ½ orange and ½ lemon
- 180 gm pitted cherries (about 200gm unpitted), halved, plus extra whole cherries, to serve

Burnt-butter pastry

- 180 gm chilled butter, diced
- 300 gm plain flour
- 100 gm pure icing sugar
- 4 egg yolks (reserve whites for filling)

Sour-cherry jam

- 100 gm dried sour cherries
- 90 gm caster sugar
- Juice of ½ orange and ½ lemon (finely grate the rinds and reserve for filling)

1 For burnt-butter pastry, cook butter in a saucepan over medium-high heat until nut brown (5-6 minutes), pour into a heatproof bowl and

refrigerate until solid (2 hours), then coarsely chop. Process flour, icing sugar and a pinch of salt in a food processor, add burnt butter and process until sandy-textured. Add yolks, process until a dough just forms, then tip out onto a work surface and knead lightly to bring together. Form into a disc, wrap in plastic wrap and refrigerate until chilled and firm (1 hour; pastry can be made a day ahead or frozen for up to a month).

2 For sour-cherry jam, place cherries and 150ml water in a saucepan and stand until cherries soften (1 hour). Add sugar and juices, and stir over medium-high heat until sugar dissolves, then simmer until cherries are tender and a light syrup forms (6-8 minutes). Cool for 10 minutes, then process in a small food processor until smooth. Set aside at room temperature.

3 Roll out pastry on a lightly floured work surface to 3mm thick, then line a 5cm-deep, 23cm-diameter fluted tart tin, trim edges and refrigerate to rest for 30 minutes. Spread sour-cherry jam on base and set aside.

4 Meanwhile, preheat oven to 180C. Process almonds in a food processor until finely chopped, then spread over an oven tray and bake, stirring occasionally, until golden brown (6-7 minutes).

5 Cook butter in a saucepan over medium-high heat until nut brown (4-5 minutes), then transfer to a heatproof bowl to cool.

6 Reduce oven to 160C. Whisk eggwhites and a pinch of salt in an electric mixer until soft peaks form (2-3 minutes), then fold in icing sugar, vanilla, flour, liqueur, rind and almond meal. Fold in burnt butter, then pour into tart case, scatter with pitted cherries and bake until golden brown and firm (45-50 minutes). Cool a little or to room temperature and serve dusted with icing sugar and topped with whole cherries.

Chilled rice pudding with roasted cherries and pistachio

Why restrict rice pudding to the wintry months when it's so refreshing served chilled with summer fruit, such as the roasted cherries we've used here? All the elements can be prepared in advance, making this an excellent dessert for entertaining.

Prep time 25 mins, cook 50 mins (plus cooling)

Serves 6-8

1.25 litres (5 cups) milk
250 ml (1 cup) pouring cream
2 vanilla beans, split and seeds scraped or 2 tsp vanilla extract
2 cinnamon quills
Thinly peeled rind and juice of 1 orange
30 gm butter, diced
300 gm carnaroli rice
60 ml dessert wine
4 egg yolks
165 gm (¾ cup) caster sugar
Pistachio nuts slivered or chopped, to serve

Roast cherries

400 gm cherries, halved and pitted
220 gm (1 cup) caster sugar
40 ml dessert wine
Juice of ½ orange and ½ lemon

1 Bring milk, cream, vanilla, cinnamon and orange rind to a simmer in a saucepan over medium-high heat and keep warm. Melt butter in a separate saucepan over medium-high heat, add rice and stir to coat and lightly toast (1-2 minutes), then add orange juice and dessert wine, and stir until liquid is evaporated. Add milk mixture a third at a time, ladling through a sieve (discard solids), and simmer, stirring occasionally, until most of the liquid is absorbed before adding more liquid. Simmer until rice is al dente (20-25 minutes).

2 Meanwhile, whisk yolks and sugar in a bowl until thick and pale, add to al dente rice mixture and stir continuously until thickened (4-5 minutes). Transfer to a container and refrigerate to chill.

3 For roast cherries, toss ingredients in a small roasting pan, spread out in a single layer and roast, stirring occasionally, until cherries are tender (10-12 minutes). Set aside to cool.

4 Spoon rice pudding into chilled dishes, top with roast cherries and roasting juices, scatter with pistachios and serve.>

MORE ONLINE



Head to our website for a selection of our favourite cherry recipes – both sweet and savoury – to make the most of this stone-fruit superstar: gourmettraveller.com.au



Chilled rice pudding with roasted cherries and pistachio

Roast pork rack with cherry-ginger relish

Pork and cherries make a perfect combination – in this case we've added Chinese flavours in the form of soy sauce, ginger and star anise. The cherry-ginger relish would also be excellent served with your Christmas ham. Start this recipe a day ahead to make the relish.

Prep time 30 mins, cook 1 hr 35 mins (plus cooling, pickling, resting)

Serves 6 (pictured p147)

- 100 ml soy sauce
- 100 gm pitted cherries, coarsely chopped
- 80 ml Shaoxing wine
- 80 gm honey
- 2 tbsp Chinkiang vinegar
- 1 tbsp finely grated ginger, plus extra thickly sliced
- 3 star anise
- 1 tsp Chinese five-spice
- 1 pork rack (about 1.8kg with 6 cutlets), skin scored

6 spring onions, coarsely chopped

Cherry-ginger relish

- 2 tbsp grapeseed oil
- 2 golden shallots, finely chopped
- 2 garlic cloves, finely chopped
- 2 tbsp finely grated ginger
- 350 gm pitted cherries, halved
- 1 tbsp caster sugar, or to taste
- 1 tbsp soy sauce

- 150 ml Shaoxing wine
- 90 ml Chinkiang vinegar

Chinese slaw

- 400 gm Chinese cabbage, thinly shaved on mandolin
- 1 cup (loosely packed) bean sprouts, trimmed
- $\frac{3}{4}$ cup (loosely packed) coriander
- 3 spring onions, thinly sliced

- 2 tbsp grapeseed oil
- 2 tbsp brown rice vinegar
- 1 tbsp soy sauce
- 1 tbsp finely grated ginger
- 1 garlic clove, finely chopped

1 For cherry-ginger relish, heat oil in a saucepan over medium-high heat, sauté shallot and garlic until tender (3-4 minutes), then add ginger and stir until fragrant. Add cherries, sugar, soy sauce, Shaoxing wine and 150ml water, bring to a simmer and cook until cherries are tender and liquid reduces by half (4-5 minutes), then stir in vinegar. Season to taste with pepper and refrigerate for at least 24 hours for flavours to develop. Cherry-ginger relish will keep refrigerated for up to a month.

2 Preheat oven to 220C. Stir soy sauce, cherries, Shaoxing, honey, vinegar, ginger and spices in a saucepan over medium-high heat, bring to a simmer, cook until cherries turn pulpy, then set aside to cool. Place pork rack, skin-side up on a bed of sliced ginger and spring onions in a roasting pan large enough to fit pork snugly. Roast for 20 minutes, then reduce oven to 180C. Pour soy sauce mixture into pan, cover pork with foil and roast for 1 hour, basting meat occasionally with pan juices. Remove foil, roast until crackling forms (20-25 minutes), then rest for 20 minutes.

3 For Chinese slaw, combine cabbage, bean sprouts, coriander and spring onion in a bowl and season to taste. Whisk remaining ingredients in a bowl, add to cabbage mixture to taste and toss lightly to mix well. Serve with pork and pan juices, and cherry-ginger relish.

Cherry Ripe pavlova

This layered pav channels the Cherry Ripe – coconut, sweet cherries and chocolate – with a slug of booze added for festive cheer. It's beautifully delicate and will crumble and crack, but this is all part of its charm. You can make the meringues and cherry ripple in advance, and assemble the dessert just before serving.

Prep time 50 mins, cook 1½ hrs (plus cooling)

Serves 10-12

- 300 gm double cream
- 300 ml pouring cream
- 50 ml coconut liqueur, or to taste
- 1½ tbsp each brown sugar and sieved icing sugar
- Scraped seeds of 1 vanilla bean or 1 tsp vanilla extract
- Cherries, to serve
- Toasted coconut flakes, shaved milk chocolate and shaved dark chocolate, to serve

Coconut meringue

- 260 gm eggwhites (about 7), at room temperature
 - 320 gm caster sugar
 - 80 gm brown sugar
 - 2 tbsp cornflour
 - 2 tsp white vinegar
 - 140 gm moist coconut flakes
- ### Cherry ripple
- 220 gm (1 cup) caster sugar
 - 1 tbsp liquid glucose
 - Scraped seeds of 1 vanilla bean
 - 400 gm pitted cherries (about 450gm unpitted), coarsely chopped
 - Juice of 1 lemon

1 For coconut meringue, preheat oven to 130C (no fan). Grease two 22cm springform cake tins and line the bases and sides with baking paper. Whisk eggwhites and a pinch of salt in an electric mixer until soft peaks form (1-2 minutes), then gradually add caster sugar in a steady stream, whisking to combine. Meanwhile, process brown sugar and cornflour in a food processor to combine, then gradually add to eggwhites and whisk until firm and glossy (3-4 minutes). Whisk in vinegar, then fold in coconut. Divide evenly into prepared cake tins and bake, swapping and turning occasionally, until meringue is crisp and dry to touch (1½-1½ hours). Turn off heat and leave meringues in oven with the door slightly ajar to cool completely (1 hour). Carefully remove from tins, peel away baking paper – they will be very fragile and may crack a little, but this is okay – and store in individual airtight containers (do not stack). Meringues can be made a day ahead.

2 Meanwhile, for cherry ripple, stir sugar, glucose, vanilla and 120ml water in a saucepan over medium-high heat until sugar dissolves, then add cherries and bring to the boil. Cook until cherries are tender and liquid reduces to a syrup (15-20 minutes), then stir in lemon juice, transfer to a container and refrigerate until chilled. Cherry ripple can be made a week in advance.

3 Just before serving, whisk creams, liqueur, sugars and vanilla in an electric mixer to soft peaks, then fold in two-thirds cherry ripple to form a ripple effect. To assemble, place one meringue on a serving platter, spread with two-thirds cream mixture, top with remaining meringue then remaining cream. Pile on cherries, scatter with toasted coconut flakes and shaved chocolate, drizzle with remaining cherry ripple to taste and serve pavlova cake immediately.>

TEXT PAGE All props stylist's own. **PAVLOVA** Christmas decorations from Stoneleigh Gallery. All other props stylist's own. Stockists p207.

This pav channels the Cherry Ripe – coconut, sweet cherries and chocolate – with a *slug of booze* added for festive cheer.



Cherry Ripe pavlova

TURKEY Gold cutlery
from Samambaia Flowers.
All other props stylist's
own. Stockists p207.
SHAVED ICE All props
stylist's own.



Roast turkey with sour-cherry
stuffing and pickled cherries

Shaved ice with
cherries, gin and lime



Shaved ice with cherries, gin and lime

Spiked with lime and gin, this is like a grown-up slushie. Add a little of the syrup to serve, then hand around extra for your guests to top up as they wish.

Prep time 20 mins, cook 15 mins (plus cooling)

Serves 6-8

Shaved or crushed ice, lime wedges and gin, to serve

Cherry, gin and lime syrup

- 440 gm (2 cups) caster sugar
- 250 gm pitted cherries (about 280gm unpitted)
- 1 vanilla bean, split and seeds scraped
- Juice of 3 limes
- 40 ml gin

1 For cherry, gin and lime syrup, stir sugar, cherries, vanilla and 300ml water in a saucepan over medium-high heat until sugar dissolves, then bring to a simmer and simmer until cherries soften and liquid reduces to a syrup (12-15 minutes). Strain through a fine sieve, stir in lime juice and gin and refrigerate until chilled completely. Serve poured over shaved ice in chilled glasses, cups or bowls, with lime wedges and extra gin.

Roast turkey with sour-cherry stuffing and pickled cherries

We've included dried sour cherries in the stuffing here and served the turkey with a piquant cherry pickle for a double-whammy. The stuffing and pickled cherries can be made ahead to make things that much easier on Christmas Day. Try serving it with a simple herby farro salad dressed with a tangy lemon vinaigrette to keep things interesting. Start this recipe two days ahead to make the pickle.

Prep time 30 mins, cook 3½ hrs (plus pickling, cooling, resting)

Serves 8-10

- 1 turkey (about 7kg), at room temperature
- 100 gm softened butter
- 500 ml (2 cups) chicken stock
- Lemon juice, to taste
- Pickled cherries**
- 200 ml sherry vinegar
- 200 ml dry white wine
- 110 gm (½ cup) caster sugar
- ¼ Spanish onion, thinly sliced
- Juice of 1 orange, thinly peeled rind of ½
- 2 cloves
- 1 garlic clove, thinly sliced
- 1 fresh bay leaf

- 1 cinnamon quill

450 gm pitted cherries (about 480gm unpitted)

Sour-cherry stuffing

- 1 tbsp olive oil
- ½ Spanish onion, finely chopped
- 2 garlic cloves, finely chopped
- 250 gm coarse light rye breadcrumbs
- 80 gm dried sour cherries
- 50 gm roasted pine nuts
- Juice and finely grated rind of 1 orange and 1 lemon

1 For pickled cherries, stir ingredients except cherries and 100ml water in a saucepan over medium-high heat until sugar dissolves. Add cherries, bring to a simmer, then reduce to medium and simmer until cherries are just tender (6-8 minutes). Transfer to a sterile jar (see cook's notes p208) and refrigerate for at least 2 days before using. Pickled cherries will keep refrigerated for up to a month.

2 For sour-cherry stuffing, heat oil in a small saucepan over medium-high heat, then sauté onion and garlic until tender and translucent (4-5 minutes), then tip into a bowl to cool. Stir in remaining ingredients and season to taste.

3 Preheat oven to 190C. Fill turkey cavity with stuffing, truss legs, then rub bird all over with butter and season well. Place breast-side up in a large roasting pan, add stock to pan and roast, basting occasionally with pan juices, until golden brown and juices run clear when thigh is pierced with a skewer or internal temperature reaches 74C on a meat thermometer when tested in thigh and breast (2¼-3 hours; cover with foil if turkey browns too quickly). Remove from pan, cover loosely with foil and rest for 30 minutes.

4 Meanwhile, simmer pan juices over medium-high heat until reduced to a thick sauce consistency (10-12 minutes), squeeze in a little lemon juice and season to taste. Serve with roast turkey and pickled cherries. ●

**HOT
TIP**

The pickled cherries in the roast turkey recipe make a great all-round Christmas condiment. They're excellent served with ham and would make a great gift too. Make a big batch and package it up in beautiful jars.

NO MERE trifles

We've taken the trifle bowl and run with it, adding new layers of pleasure with good booze, exotic fruit and more fun twists.

RECIPES & FOOD STYLING **EMMA KNOWLES & LISA FEATHERBY**
PHOTOGRAPHY **CHRIS COURT** STYLING **CLAIRE DELMAR**



Amontillado sherry and
raspberry trifle (RECIPE P156)

PANETTONE TRIFLE

Tray from The Bay Tree. Star decorations from Honey Bee Homewares (used throughout). Tall glass from DEA Store.

SHERRY TRIFLE Linen napkin from Hale Mercantile Co. Maxwell & Williams trifle bowl from

Plenty. LED light garland from Mediterranean Markets. House & Garden white and silver bauble from Myer. Grey and white paper decoration from David Jones. All other props stylist's own. Stockists p207.



Panettone, apricot and
mascarpone trifle (RECIPE P159)

Chocolate and blackberry trifle

Dark chocolate and blackberries are a beautiful combination, and here crème fraîche jelly adds a lovely tang. Raspberries would work well in the mix, too. Start this a day ahead to give the flavours time to develop.

Prep time 1½ hrs, cook 30 mins

(plus cooling, setting)

Serves 12-16

700 gm dark chocolate (70% cocoa solids), finely chopped

850 ml thickened cream

300 ml pouring cream

200 gm blackberries

Juice of 1 orange

100 ml crème de mûre liqueur

Shaved chocolate and blackberries, to serve

Chocolate sponge

3 eggs, at room temperature

120 gm caster sugar

40 gm each plain flour

40 self-raising flour

20 gm Dutch-process cocoa

20 gm cornflour

35 gm melted butter, cooled

Crème fraîche jelly

200 ml milk

1 vanilla bean, split and seeds scraped

170 gm couverture white chocolate, finely chopped

2¼ titanium-strength gelatine leaves, softened in cold water for 5 minutes

750 gm crème fraîche

2 tsp lemon juice

1 For chocolate sponge, preheat oven to 180C. Butter a 23cm-diameter cake tin, line the base with baking paper, and dust sides with flour. Whisk eggs, sugar and a pinch of salt in an electric mixer until pale and tripled in volume (6-8 minutes). Meanwhile, triple-sieve flours, cocoa and cornflour, then fold into egg mixture in 2 batches. Fold in butter, then spoon batter into tin and bake until risen and centre springs back when lightly pressed (20-25 minutes). Cool in tin for 5 minutes, then turn out and cool completely on a wire rack. Store in an airtight container for up to 2 days.

2 For crème fraîche jelly, bring milk and vanilla bean just to the boil in a saucepan, then remove from heat. Add white chocolate and stand for 5 minutes to melt, then whisk until smooth. Squeeze excess water from gelatine, add to milk mixture, then whisk over low heat until melted and combined. Remove from heat and stand to cool slightly (10 minutes). Whisk crème fraîche in

a bowl until smooth, then strain into milk mixture and whisk to combine. Whisk in lemon juice and refrigerate until beginning to set (3-4 hours).

3 Melt dark chocolate in a heatproof bowl over a saucepan of simmering water, then transfer to an electric mixer, add creams and whisk until soft peaks form (2-3 minutes). Place blackberries in a bowl, crush with a fork, then mix in orange juice and liqueur.

4 To assemble, pour a third of the chocolate cream into a 2.5-litre bowl about 23cm in diameter. Place in freezer until just firm (10-12 minutes), then pour half the crème fraîche jelly on top and return to freezer until just set (15-20 minutes). Halve cake horizontally and trim to fit bowl. Place a cake half on jelly, spoon in a quarter of the crushed blackberries and stand to soak into cake (about 5 minutes). Repeat layering with chocolate cream, jelly and cake, finishing with chocolate cream (if jelly begins to set too much, melt gently over low heat so it will pour). Refrigerate overnight to let the flavours develop, then serve topped with remaining crushed blackberries, fresh blackberries and shaved chocolate.

Amontillado sherry and raspberry trifle

The sherry trifle is a classic, and here we've used *amontillado* to give it greater depth of flavour.

We've borrowed the sponge recipe, minus the vanilla, from Alistair Wise (of Hobart's wonderful *Sweet Envy*) because it's light but a little cakey as well. Start this recipe a day ahead to set the jelly.

Prep time 35 mins, cook 40 mins

(plus chilling, setting)

Serves 8-10 (pictured p154)

2 tbsps jam (such as mulberry or mixed berry), thinned with water

Amontillado sherry, for drizzling

600 ml pouring cream, whisked to soft peaks

Sliced strawberries and raspberries to serve

50 gm toasted almonds flakes, to serve

Sponge cake

2 eggs

175 gm caster sugar

120 ml milk

60 gm butter

125 gm plain flour

1 tsp baking powder

Sherry jelly

750 ml *amontillado* sherry

260 gm caster sugar

160 gm frozen raspberries

5 titanium-strength gelatine leaves, softened in cold water for 5 minutes

Vanilla custard

180 gm caster sugar

10 large egg yolks

2 tbsps cornflour

500 ml (2 cups) milk

300 ml pouring cream

Scraped seeds of ½ vanilla bean

1 For sponge, preheat oven to 170C and butter and line a 20cm-diameter round cake tin. Whisk eggs and sugar in a heatproof bowl over a



saucepan of boiling water until mixture reaches 50C or it feels hot (1-2 minutes), then transfer to an electric mixer and whisk until ribbon stage (when beaters are lifted, batter falls from beaters like a ribbon; 3-4 minutes). Heat butter, milk and vanilla seeds to about 75C (2-3 minutes). Fold flour, baking powder and a pinch of salt into egg mixture, then add a third of the batter to milk and butter mixture and beat. Add this mixture back to batter and fold to combine. Pour into tin and bake until a skewer withdraws clean (25-35 minutes). Cool in tin for 5 minutes, then turn out onto a cooling rack to cool completely. Cut cake in half horizontally, spread one half with jam, then sandwich with the other half and place in the base of a 20cm-diameter, 2.5-litre trifle bowl. Drizzle with sherry to taste and set aside to soak.

2 For jelly, bring sherry and sugar to a simmer in a saucepan over high heat, stirring to dissolve sugar, then add raspberries and bring to the boil. Press through a fine sieve into a bowl, squeeze excess water from gelatine and add to raspberry liquid and stir to dissolve. Transfer to a bowl placed over ice and stir occasionally until jelly starts to set (5-10 minutes). Carefully pour jelly over sponge in trifle bowl and refrigerate until set (at least 6 hours or overnight).

3 For custard, whisk sugar and yolks with an electric whisk until pale and creamy, then add cornflour and whisk until smooth. Bring milk, cream and vanilla to a simmer in a large saucepan over medium-high heat, then gradually add to yolk mixture, whisking to combine. Return to pan and stir continuously with a whisk over medium heat until thick (10-12 minutes). Transfer to a bowl placed over ice and stir occasionally until cooled (10 minutes), then refrigerate until chilled (1½-2 hours).

4 To serve pour custard over jelly in trifle bowl, top with whipped cream to fill, then decorate with strawberries, raspberries and toasted almonds.

Mango and coconut trifle

The tropical flavours in this trifle are ideal for a hot Aussie Christmas. You could also add other tropical fruits to the mix – papaya and pineapple would work well. The rice pudding is beautiful on its own, too, topped with the fruit and a squeeze of lime. Start this recipe a day ahead to give the flavours time to develop.

Prep time 2 hrs, cook 40 mins

(plus cooling, setting)

Serves 10-12

Juice and finely grated rind of 2 limes, plus extra cheeks, to serve
White or golden rum, to taste

300 gm double cream

80 ml (½ cup) thick coconut cream

6 mangoes, peeled and thickly sliced, and shaved coconut, to serve

Coconut rice pudding

1.2 litres coconut cream

500 ml (2 cups) milk

280 gm (1½ cups) jasmine rice

50 gm each caster sugar and coconut sugar
Scraped seeds of 1 vanilla bean

1 pandan leaf, knotted (optional; see note)



Mango and coconut trifle

MANGO TRIFLE Retro footed bowl from Villeroy & Boch. All other props stylist's own. Stockists p207.

CHOCOLATE TRIFLE All props stylist's own.

Mango-lime jelly

3 mangoes, peeled and coarsely chopped

220 gm (1 cup) caster sugar

70 ml lime juice

3 titanium-strength gelatine leaves, softened in cold water for 5 minutes

Coconut cake

120 gm plain flour

1½ tsp baking powder

30 gm shredded coconut or moist coconut flakes

Finely grated rind of 2 limes

2 eggwhites

110 gm (½ cup) caster sugar

80 gm softened butter

90 ml coconut cream

1 For rice pudding, stir 800ml coconut cream, milk, rice, sugars, vanilla seeds, pandan leaf and a pinch of salt in a saucepan over medium heat until sugar dissolves. Bring to a simmer and cook until rice is tender and most of the liquid is absorbed, stirring occasionally at first, then continuously as rice starts to thicken (30-35 minutes). Discard pandan, cool rice to room temperature, then stir in remaining coconut cream, transfer to a 2.5-litre serving bowl and refrigerate until chilled (2-3 hours).

2 For jelly, stir mango, sugar and 750ml water in a large saucepan over medium-high heat until sugar dissolves, then simmer until mango is pulpy (5-6 minutes). Remove from heat, pulse

with a handheld blender until puréed, stir in lime juice, then strain through a sieve (don't press on solids). Return 1 cup of mango liquid to pan, squeeze excess water from gelatine, add to pan and stir to dissolve. Add gelatine mixture to remaining mango liquid, stir to combine, cool to room temperature, then pour jelly over rice pudding about 1cm-2cm deep and refrigerate to set (3-4 hours). Can be refrigerated for up to a day covered loosely with plastic wrap.

3 For coconut cake, preheat oven to 180C and line a 22cm cake tin with baking paper. Sieve flour and baking powder into a bowl, then stir in coconut, lime rind and a good pinch of salt. Whisk eggwhites and sugar in an electric mixer to soft peaks (6-7 minutes), then whisk in butter a little at a time until incorporated. Fold in flour mixture, then fold in coconut cream, transfer to prepared cake tin, smooth top and bake until golden brown and centre springs back when lightly pressed (20-25 minutes). Turn out onto a wire rack to cool. Cake will keep stored in an airtight container for up to 2 days.

4 Coarsely crumble coconut cake and scatter over mango jelly, then drizzle with lime juice and rum to taste. Whisk cream and coconut cream to soft peaks, spoon onto cake, top with mango, lime rind and shaved coconut and serve with lime cheeks.

Note Pandan leaves are available from Asian supermarkets.>

**PLUM TRIFLE
& TEXT PAGE**
All props
stylist's own.



Chocolate trifle with umeshu jelly,
plums and crème fraîche

Panettone, apricot and mascarpone trifle

Using a shop-bought panettone takes some of the work out of this trifle. If the panettone is fresh, simply use it as is; if not, toasting it can bring it back to life. This trifle is free-form, so it can be assembled at the last minute; otherwise assemble it in advance and give it some time in the fridge – a couple of hours or even overnight – for the flavours to mingle. Serve it in individual glasses or bowls, or as one grand centrepiece. Start this recipe a day ahead to make the jelly.

Prep time 40 mins, cook 30 mins

Serves 8 (pictured p155)

- 350 gm panettone, cut into rough 3cm cubes
- 120 gm melted butter
- 4 egg yolks
- 60 gm caster sugar
- 40 ml lemon liqueur, such as limoncello, plus extra for drizzling
- 750 gm mascarpone, whisked until smooth
- Lemon jelly**
- 400 gm (2 cups) caster sugar
- Finely grated rind of 2 lemons
- 200 ml lemon juice
- 150 ml lemon liqueur, such as limoncello
- 8 titanium-strength gelatine leaves, softened in cold water for 5 minutes
- Roasted apricots**
- 165 gm each brown sugar and caster sugar
- Pinch each of ground cinnamon and ground cardamom
- 16 apricots, halved
- Juice and thinly peeled rind of 1 orange and ½ lemon
- 120 ml dessert wine
- Scraped seeds of 1 vanilla bean

1 For lemon jelly, stir sugar, lemon rind and 500ml water in a saucepan over medium-high heat until sugar dissolves, bring to the boil and cook for 1 minute, then remove from heat and stir in lemon juice and liqueur. Squeeze excess water from gelatine, add to jelly mixture, stir to dissolve, then strain through a fine sieve into a container and refrigerate overnight to set.

2 For roasted apricots, preheat oven to 220C. Combine sugars and spices in a bowl, spread evenly in a roasting pan large enough to fit apricots in a single layer, then press apricots, cut-side down, into sugar, stand for 10 minutes, then turn cut-side up and scatter rinds in between fruit. Combine juices, wine and vanilla seeds in a jug, drizzle over apricots and roast, turning and basting with pan juices occasionally, until apricots are golden brown and tender (10-15 minutes). Set aside to cool.

3 Preheat oven to 180C. Toss panettone and butter in a bowl to coat, then spread on a baking tray lined with baking paper and bake until toasted (6-7 minutes). Set aside to cool.

4 Whisk yolks, sugar and liqueur in a heatproof bowl over a saucepan of simmering water until thick and pale (3-4 minutes), transfer to an electric mixer and whisk until cooled to room temperature, then fold in mascarpone.

5 To assemble, spoon a few apricots and a little roasting liquid and mascarpone mixture into glasses, top with spoonfuls of lemon jelly, then panettone, drizzling panettone with a little extra liqueur to taste. Spoon on another layer of apricots and mascarpone mixture, then top with apricots and crumbled panettone and serve.

Chocolate trifle with umeshu jelly, plums and crème fraîche

Blood plums and chocolate pair really well, and for this trifle it's worth splurging out on really great dark chocolate. The plums' lovely tartness cuts through the rich crèmeux and we've added Scotch for the boozy kick.

Prep time 40 mins, cook 45 mins (plus cooling, setting)

Serves 10-12

- Scotch whisky, for drizzling
- 400 gm crème fraîche whisked with 300ml pouring cream and scraped seeds from ½ vanilla bean
- Chocolate cake**
- 150 gm dark chocolate (66%-70% cocoa solids)
- 175 gm butter, softened
- 165 gm caster sugar
- 5 eggs, separated
- 150 gm (1 cup) self-raising flour, sieved
- Roasted plums**
- 10 ripe but firm black or red plums, halved
- 200 gm caster sugar
- Umeshu jelly**
- 600 ml umeshu (see note)
- 4 titanium-strength gelatine leaves, soaked in cold water for 5 minutes
- Chocolate crèmeux**
- 200 ml milk
- 200 ml pouring cream
- 100 gm caster sugar
- 6 egg yolks
- Scraped seeds from ½ vanilla bean
- 140 gm dark chocolate (at least 63% cocoa solids), chopped (see note)

1 For cake, preheat oven to 175C, grease and line a 21cm springform cake tin. Melt chocolate in a heatproof bowl over a saucepan of simmering water, then stand to cool slightly. Beat butter, sugar and a large pinch of salt in an electric mixer until pale and creamy (4-8 minutes), then add egg yolks one at a time, beating well between additions. Add melted chocolate and stir to combine, then fold in flour in batches. Whisk eggwhites to soft peaks, then fold through chocolate mixture. Pour into prepared tin and bake until a skewer inserted withdraws clean (40-45 minutes).

Remove from tin and cool on a wire rack, then halve horizontally and set aside.

2 For roasted plums, reduce oven to 170C. Place plums cut side up in a baking dish to fit snugly, scatter with sugar, pour over 100ml water and roast until sticky and a syrup forms on the base (35-45 minutes). Turn plums cut-side down in syrup, set aside to cool, then drain (reserve syrup) and transfer half the plums to a 2 litre trifle bowl.

3 For jelly, bring umeshu, 1 tbsp plum syrup and 100ml water to a simmer in a saucepan, then squeeze excess water from gelatine, add to pan and stir until dissolved. Set aside to cool.

4 For crèmeux, bring milk, cream and half the sugar to the boil in a saucepan over medium-high heat, stirring to dissolve sugar. Whisk yolks and remaining sugar in a bowl until pale, add hot milk mixture and vanilla, stirring continuously then return to pan and stir over low-medium heat until mixture thickly coats the back of a spoon (15-20 minutes). Stir in chocolate until melted and smooth, then set aside, whisking occasionally until cooled.

5 To assemble, top plums with half the chocolate cake, breaking off edges to fit, drizzle with whisky to taste, then pour over half the crèmeux and freeze until firm (1 hour). Top carefully with jelly, then remaining cake, drizzle with whisky to taste, and then top with crèmeux. Refrigerate until set (4 hours), then serve topped with vanilla crème fraîche, remaining plums and drizzled with plum syrup.

Note Umeshu is a Japanese liqueur made from ume, an apricot; it's available from Asian grocers. We used Caraïbe Noir, a 66% cocoa solid grand cru blended chocolate by Valrhona; it's available from Simon Johnson. If it's unavailable substitute a good chocolate with 63%-68% cocoa solids.

Corn cake trifle with butterscotch, bananas and toasted meringue

This may seem a bit left-field for a trifle, but butterscotch, banana and corn cake are a great combination. A glug of rum balances the sweetness.

Prep time 35 mins, cook 1½ hrs (plus chilling)

Serves 8-12 (pictured p160)

- White or golden rum, for drizzling
- Sliced banana and toasted sesame seeds, to serve

Corn cake

- 60 gm fine polenta
- 300 gm unsalted butter, softened
- 150 gm caster sugar
- 4 eggs, at room temperature
- 200 gm (1½ cups) self-raising flour
- 50 gm blanched almonds, finely ground

Custard

- 90 gm caster sugar
- 6 large egg yolks
- 1 tbsp cornflour

360 ml milk

280 ml pouring cream

Butterscotch sauce

- 170 gm caster sugar
- 150 ml pouring cream
- 30 gm butter, diced>



Corn cake trifle with butterscotch, bananas and toasted meringue (RECIPE P159)

Italian meringue

- 200 gm caster sugar
- 4 eggwhites (145gm)
- Pinch of cream of tartar

1 For corn cake, preheat oven to 170C, and butter and line a 21cm-square cake tin. Combine polenta with 100ml boiling water in a bowl and stand to absorb. Beat butter and sugar in an electric mixer until pale (3-4 minutes), then add eggs one at a time, beating well between additions and scraping down sides of bowl. Add flour, almonds and polenta and beat to combine. Pour into cake tin and bake until golden and a skewer inserted withdraws clean (45-55 minutes). Cool in tin 10 minutes, then turn out onto a wire rack to cool completely. Brush with rum to taste, then break into 4cm pieces.

2 For custard, whisk sugar and yolks with an electric whisk until pale and creamy, then add cornflour and whisk until smooth. Bring milk and cream to a simmer in a saucepan over medium-high heat, then gradually add to yolk mixture, whisking to combine. Return to pan and stir continuously with a whisk over medium heat until thick (10-12 minutes). Transfer to a bowl over ice and stir occasionally until cooled (10 minutes), then refrigerate until chilled (1½-2 hours).

3 For butterscotch sauce, stir sugar and 90ml water in a saucepan over medium-high heat until sugar dissolves, bring to the boil and cook without stirring until dark caramel (4-6 minutes). Remove from heat, carefully add 100ml water (be careful, hot caramel will spit), return to heat then stir in cream, butter and ½ tsp salt. Set aside to cool.

4 For Italian meringue, bring sugar and 200ml water to the boil in a small saucepan, stirring until sugar dissolves. Reduce heat to medium, brush down sides of pan with a wet pastry brush to remove sugar crystals and cook until syrup reaches 115C on a sugar thermometer (about 10 minutes), then start whisking eggwhites with cream of tartar in an electric mixer until soft peaks form. When syrup reaches 121C, gradually pour syrup into eggwhite, and continue beating mixture at medium speed until meringue is thick and glossy, and cooled to room temperature, and (15-20 minutes).

5 To assemble, layer banana and cake in glasses, drizzle with butterscotch sauce and custard, then spoon meringue on top and toast with a blowtorch. Scatter with sesame seeds and serve.

Nectarine, muscat and yoghurt trifle

This summery trifle is nice and light, with seasonal nectarines and a bavarois made with yoghurt. If you can't lay hands on Muscat de Beaumes de Venise, use a late-harvest riesling or another light dessert wine. Don't rush the layering here; if the layers are too runny, they'll blur. You want the jelly to be a little thick when spooning it over and the yoghurt to feel set.

Prep time 35 mins, cook 1½ hrs (plus chilling, setting)

Serves 8-10

- 750 ml Muscat de Beaumes de Venise, plus 150ml extra for sponge
- 600 gm caster sugar
- 6-8 yellow nectarines, scored, plus extra cut into wedges, to serve

- 4 titanium-strength gelatine leaves, soaked in cold water for 5 minutes
- Chopped pistachio nuts, to serve

Lemon butter cake

- 250 gm butter, at room temperature
- 250 gm caster sugar
- 4 eggs, at room temperature
- 60 ml (¼ cup) milk
- Finely grated rind of 1 lemon, juice reserved
- 250 gm (1½ cups) self-raising flour

Yoghurt bavarois

- 800 gm plain yoghurt
- 150 gm caster sugar
- 400 ml pouring cream
- Scraped seeds of ½ vanilla bean
- 3 titanium-strength gelatine leaves, soaked in cold water for 5 minutes

1 Bring muscat, sugar and 800ml water to the boil in a large saucepan, add nectarines, weight with a plate to keep the fruit submerged, then reduce heat to low and simmer until nectarines are tender (12-15 minutes). Remove nectarines with a slotted spoon and allow both syrup and fruit to cool. Peel nectarines, cut into wedges and return to bowl. Strain syrup, then return 1 litre of it to pan and bring to a simmer. Squeeze excess water from gelatine, add to pan and stir to dissolve. Set aside to cool, then refrigerate (stir occasionally to prevent jelly from setting completely). Pour remaining syrup over poached nectarines and refrigerate until chilled (2 hours). Drain well before serving.

2 Meanwhile, for lemon butter cake, preheat oven to 175C, and butter and line a 21cm brownie tin. Beat butter and sugar in an electric mixer until pale and creamy. Add eggs one at a time, beating well between additions, then add milk and lemon rind, and beat to combine. Sift in flour and beat until combined, then pour into tin and bake until a skewer inserted withdraws clean (40-45 minutes). Cool in tin for 5 minutes, then turn out and cool completely on a wire rack.

3 For yoghurt bavarois, place yoghurt in a bowl and bring to room temperature. Stir sugar, 150ml cream and vanilla seeds in a saucepan over medium heat to dissolve sugar (3-5 minutes), then squeeze excess water from gelatine, add to pan and whisk to dissolve. Set aside, stirring occasionally, until cooled (20 minutes), then whisk into yoghurt. Whisk remaining cream to soft peaks and fold through yoghurt mixture.

4 To assemble, trim brown edges off cake, break into bite-sized pieces, spread half in the base of a 2-litre glass trifle bowl, and drizzle with muscat. Spoon half the bavarois on top (refrigerate remaining bavarois) and freeze until just set (1 hour). Carefully pour half the muscat jelly on trifle, scatter with half the poached nectarines, and freeze until firm (1 hour). Repeat, layering remaining cake, bavarois, jelly and nectarines, then refrigerate overnight. To serve, top with fresh nectarine wedges tossed in reserved lemon juice and scatter with pistachios. ●

MORE ONLINE



'Tis the season for trifle. From a show-stopping banana, brandy and butterscotch version to a gin-spiked rhubarb and vanilla number, you'll find more than a dozen trifle recipes at gourmettraveller.com.au.

Lush nectarines, lemony butter cake, a light yoghurt cream and a *spirited dessert wine* – this many-layered festive take is perhaps the ultimate summer trifle.



Nectarine, muscat and
yoghurt trifle



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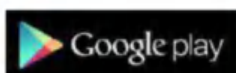


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A woman with short dark hair and glasses, wearing a green kimono and a light-colored obi, stands in profile facing right. She is holding a light-colored paper bag behind her back. She is standing in front of a traditional Japanese wooden building with a lattice window. The scene is lit with warm, golden light, suggesting sunset or sunrise.

DECEMBER 2015

travel

Dreaming of a summer holiday?
Globetrotting never looked better.

Capital gain Como The Treasury hotel, within Perth's redeveloped historic State Buildings complex, is the country's latest luxury hotel.

Kyoto protocol Steeped in symbol and tradition, Kyoto is Japan's wellspring of culture and refinement. Drink deep and find inspiration and restoration both.

Gone to Goa From beach shacks to restored mansions, Christine Manfield explores Goa.

Tours de force Come fly with us on tailored journeys to India and Morocco next year.

A photograph of a man sitting on the edge of a long, narrow swimming pool. The pool is covered with a green grid pattern. The building has large glass windows and a skylight. The man is shirtless and wearing blue shorts. The scene is brightly lit with warm sunlight.

CAPITAL GAIN

A first not only for Perth but Australia, Como The Treasury hotel resides grandly within the redeveloped historic State Buildings complex, writes *Max Veenhuizen*. Welcome to the country's latest luxury hotel.

PHOTOGRAPHY JASON LOUCAS

NATIONAL TREASURE

The lobby of Perth's Como The Treasury, and (opposite) the pool in the third-floor annex.





Perth, it should be noted, is home to more than one Como hotel. The first, named after a suburb south of the city centre and called The Como, is a neighbourhood hotel in the Australian sense of the word. People go there to drink and dine, but not to stay. It's also the place an unwitting traveller – a photographer in town to shoot a magazine feature, for instance – and a confused cab driver might find themselves after an innocent mix-up.

RESTORED DIGNITY

Above: the hotel's heritage exterior and the neighbouring Telegram Coffee. Opposite, clockwise from top left: the hotel's lounge; a Heritage Room; property developer Adrian Fini; Post restaurant and its breakfast of radish, sardines and pickled cucumbers.

They were looking for Como The Treasury, the city's newest hotel in its oldest quarter, and there's nothing quite like it – in Perth, or anywhere else. It's the first Australian property from the Singapore-based Como Hotels and Resorts group and the star tenant of the fledgling State Buildings precinct in the CBD.

At its heart are three grand old red-brick and stone buildings. Built in 1875, they've housed various public offices over the years, most notably the Lands, Titles and Treasury departments, as well as the general post office. They were vacated in 1996, when the government shifted offices to suburban hubs. They'd still be empty were it not for the tenacity of property developer Adrian Fini.

Best known as one of the founders of the Little Creatures brewing company, Fini has spent the past 20 years lobbying to redevelop the buildings.



Negotiations began in earnest in the late 1990s. A decade, two changes of government and a global financial crisis later, the project got the nod in 2008. Four years of planning followed, and then a three-year, \$110 million reconstruction of the site started. It's the sort of timeline that sends people mad, or broke, but Fini stayed patient and focused. "These buildings have been locked up for 20 years," he says, "so I wanted to make sure the solution was something Perth could be proud of."

The hotel is Como's 13th property. Founded by Singaporean businesswoman Christina Ong in 1991, the group's portfolio includes resorts in the Maldives, Phuket, Bhutan, Bali and the Caribbean, and urban retreats in London, Miami and Bangkok, the last home to David Thompson's acclaimed restaurant Nahm. A resort at Echo Beach in Canggu, Bali, is due to open at the end of next year.

News of Como's choice of location raised eyebrows, as it did three years ago when Aman Resorts announced it was opening its first Australian property at the same site. (The Aman deal fell through and Como signed on as the hotel's operator in March.) According to Como's chief operating officer, Hans Jörg Meier, the Western Australian capital was a good fit for the group. "Perth not only has positive market indicators, but is also a gateway into Australia from Asia, where Como is headquartered," he says. "Como's owners were inspired by the unique project concept and chance to support the redevelopment of these historic buildings."

It's a big site for a 48-room hotel – 16,000 square metres – allowing for expansive communal spaces and guestrooms with an average size of 75 square metres, not including balconies. Well known for his work with Aman Resorts, the project's Perth-born architect, Kerry Hill, has pulled off a design hat-trick: linking three heritage buildings and retaining their original features while creating a hotel that bears the Como hallmarks of understated luxury and refined simplicity.>



“We’ve set this up as an *international-standard property*, so the first thing I’d like people to say is, ‘Wow, this is service we haven’t experienced before in Perth.’”







Even with the shared DNA, Como The Treasury has its own sense of place and history, not least because the existing floor plans dictated the number of rooms and how space could be used. No two rooms are exactly alike, but all feature high ceilings, natural light flooding through big windows, and open floor plans. Shades of white, sand and blonde wood follow the Como style guide, and there's characteristic attention to detail: restaurant-quality glassware and custom Eucalypt ceramics in the drawers, craft beers in the complimentary minibars and imaginative canapés delivered at turndown (tiny radishes crowned with green goddess sauce and salmon roe, for example). The oak furniture is Italian; bathrooms have free-standing baths, twin travertine basins and three-head showers.

Communal areas bear a similar simple-luxe aesthetic, lent character by the art – the delicate watercolours by local botanical illustrators Philippa and Alex Nikulinsky, for instance, in the lounge and their ink studies in the first-floor library.

"Staying here should feel like you're stepping into a beautiful home in the heart of the city," says Perth-born general manager Anneke Brown, whose international experience includes six years as director of training at Aman Resorts. "We wanted the hotel's public spaces to feel like a lounge room in a great friend's home. It should have a great book collection,

beautiful drawings on the wall, and all furniture has been hand-picked and includes both designer and handmade pieces. But most of all, it should be a mix of art and stories."

For all its understatement, the hotel has plenty of "wow" features. The 20-metre pool in a third-floor annex is surrounded by louvred-glass walls, creating an impressive indoor-outdoor effect. The original concrete staircase in the Titles building cuts a handsome swathe through the hotel's east wing, with a bronzed stainless-steel cage running up through the centre. Bespoke bauble light fixtures by Perth-born, London-based designer Flynn Talbot bathe the stairwells in warm light.

At the heart of both the hotel and the Como story is the Como Shambhala Urban Escape, a scented oasis of calm. The day spa's name comes from Como's acclaimed Shambhala Estate in Ubud, highly regarded for its holistic approach to health and wellbeing. The four treatment rooms occupy former document vaults in the Titles building, and the concise menu of massage and therapies uses Como's own range of products, as well as some by Western Australia skin care company Sodashi.

As polished as the interiors are, Brown hopes it's the human touch that will distinguish the hotel. "We've set this up as an international-standard property, so the first thing I'd like people to say is, 'Wow, this is service we haven't experienced before in Perth'," she says.>

POST MODERN

Above, from left: the postal hall and Petition Kitchen. Opposite, clockwise from top left: raw kingfish, beetroot and horseradish at Petition Kitchen; all ensuites have free-standing tubs; (clockwise from front) a Negroni Sbagliato, raw kingfish, sesame, finger lime and puffed sushi rice, olives and peanuts, a Spa Therapy cocktail, and Shark Bay prawn and avocado pudding on cos, all served in the lounge bar; bauble lights by Flynn Talbot light the stairs.



“We wanted the hotel’s public spaces to feel like a lounge room in a *great friend’s home*. It should be a mix of art and stories.”

The hotel’s two restaurants are overseen by executive chef Jed Gerrard, late of Sydney’s Black by Ezard. At ground level is Post, an all-day diner whose think-global-source-local approach informs dishes such as meaty dry-aged Wagin duck and Shark Bay prawn salad cradled in cos. The menu includes selections from the Como Shambhala menu, a health-focused spa cuisine developed across the group by former Rockpool chef Amanda Gale. At Wildflower, the hotel’s rooftop fine-diner, Geraldton lobster and silky katsuobushi custard come with views of Stirling Gardens.

Among the hotel’s early neighbours is Petition, a kitchen, enoteca and beer bar with former Cumulus Inc sous-chef Jesse Blake in charge. Share-friendly highlights include braised turnips, peas and ham, and raw kingfish, beetroot and horseradish. There’s caffeine at Telegram Coffee, cocktails and deluxe jaffles at late-night lounge bar Halford and, from this month, uncompromising Thai street food at Long Chim, David Thompson’s first restaurant back on Australian soil in more than a decade. The postal hall, a cavernous space off the St Georges Terrace entrance, features shopfronts for homegrown talent, including chocolatier Sue Lewis and fashion designer Aurelio Costarella.

The changes in this part of town have only just begun. The State Buildings precinct is part of a much larger, \$580 million redevelopment of Cathedral Square, an ambitious plan by a raft of organisations, including the state government and the Anglican Diocese of Perth to revive the historic quarter bounded by Pier and Hay streets. While much of it is still at construction stage, key projects, including a new city library and Mirvac Towers, are due to open early next year. There’s already a healthy week’s-end buzz in the precinct’s halls, however, as white-collar Perth unwinds with burgers and bottles of pale rosé and lager at Petition.

One of the key pitches in Fini’s winning tender was to return the State Buildings to the people of Perth, and early signs are that he’s succeeded. But Fini is as focused on the long view now as he was 20 years ago, when his eye was first caught by the old post office.

“As a class of property, hotels are the longest surviving product and fine hotels have well in excess of one or two hundred years of life,” says Fini. “Why should this be any different? If we’re faithful to what the building is, we can give it hundreds of years of new life, too.” ●

LIFE AND SOUL

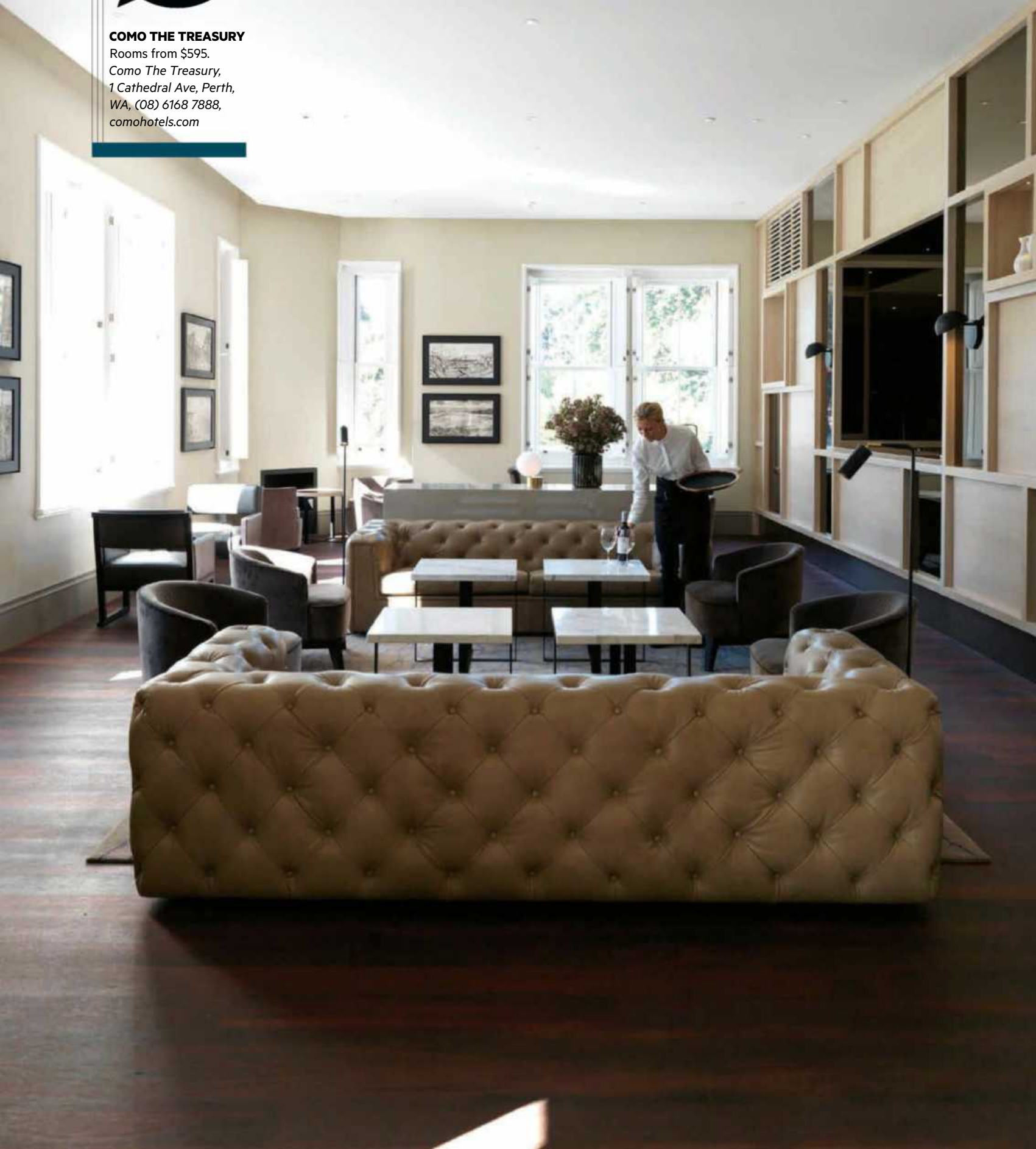
Above from left: Wildflower restaurant’s Geraldton lobster and katsuobushi custard, and executive chef Jed Gerrard. Opposite: the hotel’s lounge.

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Kyoto

protocol

Steeped in symbol and tradition, Kyoto is Japan's wellspring of culture and refinement, writes *Pat Nourse*. Drink deep and find inspiration and restoration both.

PHOTOGRAPHY JOHN LAURIE



**SOULS OF
EMPIRE**

Maiko in Gion. Opposite:
yudofu at Junsei.





Snow is falling on Kyoto. It falls on ceremonial pines, and flutters past doorway lanterns casting keen kimono colours – pink and orange, lemon and red. It carpets the cobbled streets of Gion and blows through the ghostly bamboo groves of Arashiyama. Inside, we’re sitting warm by the window with Tanefumi. A maiko of House Toshi, she’s drinking from a glass of hot shochu flavoured with umeboshi. She’s 20 years old, speaks a little English, and a mutual friend fills in the gaps. She’s keen to chat.

Even in the heart of Kyoto where it’s commonplace, the appearance of a geiko or maiko – the hostess-performers known outside Japan as geisha – still draws everyone’s attention. Heads turn, shutters snap. How these women live with such constant scrutiny is hard to understand.

“I was quite surprised on my first few outings by how many people were watching me, but you get used to it,” says Tanefumi. What seems odd now, she says, is when she goes out without her hair or make-up done on her one or two days off a month and she doesn’t get a second look as she walks down the street.

The most fun parts of her job, she says, are meeting people, talking, going to kabuki theatre and the dancing. She starts her night at six, finishes work at one, but

taking care of her hair and clothes before bed means she doesn’t really clock off till three in the morning. “But I like it.”

A top-tier geiko can charge about \$2,500 an hour to converse, sing and dance. Her clothes will not only be heavy and expensive (in the vicinity of \$100,000 for the kimono and accessories, all vintage), they’ll be weighted with tradition and meaning. The antique clip in Tanefumi’s hair celebrates a famous kabuki actor, her other accessories reference the season. The unpowdered stripes on her nape, rendered with laser-precision, are designed to accentuate the length of her neck.

“You’ve heard of wabi and sabi,” says Tamada, referring to the Japanese aesthetic qualities that stem, broadly speaking, from the ascetic beauty of lost, lonely and faded things. “In Kyoto we have a third quality, *miyabi*, which I would describe as the opulent beauty of court life.”

Kyoto is layered with symbol and meaning at every turn. Religion and scholarship loom large; the imperial court held sway for a thousand years. Artisans flocked here to serve the aristocracy and flourished, and though the capital has moved, their craft and dedication endure.

It’s certainly a big city, with close to 1.5 million residents, but it’s built along much more human lines than Osaka or Tokyo. Comparisons with the newer capital can’t be avoided; they’re the mere flick of a phoneme apart. “To kyo” means eastern capital, while “kyo to” means capital of capitals. Yet in nature they are very different.

Take the difference between Japan’s two most prestigious schools. “Tokyo university was established in 1877, and then 20 years later a university was built in Kyoto,” my guide, Mie Tamada, tells me. The education minister at the time wanted the

ZEN ZONE

From left: the bamboo forest of Arashiyama; downtown Kyoto.



newer school to be different to the one in Tokyo, so he collected a group of unique professors and, as a result, Kyoto university is known as a place that nurtures students' ideas and ennobles creativity. "Tokyo university graduates become bureaucrats, but Kyoto university graduates become scientists or entrepreneurs, and a great many of Japan's Nobel Prize winners come from Kyoto."

Tokyo has been the seat of power since 1868, but Kyoto was the capital for a thousand years, and remains its cultural centre. It's also central to the spiritual life of the nation. The city isn't particularly sprawling – five kilometres from north to south and slightly less than that east to west – but within its limits lie about 1600 Buddhist temples and more than 400 Shinto shrines. They are as grand as the Golden Pavilion, and as idiosyncratic as the small Shinto shrines dedicated to everything from academic achievement and horse racing to dancing and hair. "Each temple has its own beautiful gardens, so even for Japanese people Kyoto is special," says Tamada. "It would take you at least five years to see them all properly."

Trying to decode the layers of symbols that greet you at every turn in Kyoto is thoroughly absorbing. A ball of Japanese cedar needles – a sakabayashi, or sugitama – indicates that the bar, shop or brewery it hangs outside specialises in quality sake. Traditionally the ball is made with fresh-cut Japanese cedar and hung out when the sake is newly made, so the dryness of the needles indicates the age of the brew. The miniature torii gates nailed to the sides of buildings, on the other hand, are supposed to engender mindfulness in passersby, and thus discourage littering, while watering the path to the door outside a restaurant or shop is thought to encourage custom. Skewered-dumpling lanterns tell

you you're in the Gion neighbourhood, while lanterns with seagulls on them mean that you're by the river at Pontocho. The very narrowness of the older traditional townhouses – they're called unagi no nedoko; "eel's nests" in the local argot – speaks of a time when Kyoto property was taxed on the width of its street frontage.

The careful layering of symbols finds its apotheosis in the tea ceremony, and in its attendant cuisine, kaiseki, both of which are at their most refined in Kyoto. Kikunoi, Kitcho, Hyotei and their lauded three-star brethren all practise a very similar style of cooking, and it's not uncommon to hear of travellers speaking of "kaiseki fatigue" after trying to squeeze in more than one kaiseki meal in a single visit. But a taste of kaiseki in its true Kyoto setting is special nonetheless.

At Takeshigero, a restaurant that has specialised in kaiseki for more than 300 years, a chef talks us through just a few of the seasonal references in the plates he lays down. A December visit means pumpkin and beans to mark the solstice – eating pumpkins on the solstice is said to promote good health – while a number of other ingredients on the platter (karasumi, or salted mullet roe, and kazunoko, herring roe flavoured with kelp, paired with stems of butterbur) signify fertility.>



HOST CITY

Clockwise, from top left: Akemi Nishimura, proprietor of Hiiragiya ryokan; the streets of Gion; wooden prayer flags at Kiyomizu-dera; Touzan, the Hyatt Regency bar; Yorumu sake bar; a chef at Takeshigero poaches fish in sake lees.

The folds in a ribbon of prawn sushi, meanwhile, recall the shape of the folded paper prayers adorning Shinto shrines, and the thought of praying for a good new year. You could, of course, merely appreciate the dishes for their deliciousness: yellowtail simmered at the table in sake lees with daikon, for instance, or glazed eel dotted with sansho berries, as memorable for the exceptional quality of the locally grown rice it sits on as anything else.

Kaiseki meals are seldom informal and almost never cheap. For a less pricey but similarly intricate meal, many Kyoto visitors look instead to shojin ryori, the cuisine that arose here after the court adopted Buddhism in the seventh century. It's vegetarian, but vegetarian evolved to serve princes and courtesans. A meal at Ajiro, a restaurant neighbouring the Myoshinji temple, is more about artfulness than monastic deprivation. The rice cakes you may be served symbolise the shojin ryori asceticism – any rice burnt onto the bottom of the pot by the monks had to be soaked off and eaten, along with the soaking water – but they also happen to be toastily delicious, offered amid the likes of sesame tofu dressed with wasabi and soy, and noodles made of soybean flour, fried and then served in a broth of kelp and mushrooms.

There's an even narrower focus at Junsei, a historic restaurant surrounded by ponds and streams just over the road from the ancient, brooding gates of Nanzen-ji, one of Japan's most important Zen Buddhist temples. In its hushed and soothing rooms, tofu becomes art. Its signatures, yudofu and yuba, are two of Kyoto's most essential dishes. Yudofu is firm tofu, freshly made from soybeans and well water, simmered in konbu broth over a blue flame at the table in a ceramic pot with a slice of fragrant yuzu. Large cubes of it are served in a soy-tinged dashi flecked with spring onion, and as sublimely giving as the tofu itself is, it's the delicacy of that sauce that's the source of the restaurant's fame. The yuba is plated in a similar manner, but its production is rather different, as is the finished texture. Soy milk is heated at the table until it forms a skin, then the diner deftly (or not) captures the skin with a skewer. It's meditative, and also quite a lark.

The springs and wells of Kyoto are the wellsprings of Kyoto cuisine. Kikunoi, perhaps the most high-profile of the Kyoto kaiseki elite, is named for the well over which the restaurant is built. Water from the same well is shipped to the restaurant's Tokyo branch; its chefs won't cook with anything else. Kyoto water is said to underpin the quality of the tea its citizens grow, the sake they brew, and the vegetables they cultivate with a rigour that borders on the extreme.

Among the most revered of the 43 official kyoyasai, or vegetables of the capital, are the small round kamo eggplant, the sweet shogoin daikon and the very red Kyoto carrot. At Kanematsu, a vegetable shop in the heart of the Nishiki Market, they're displayed with care (and vigilance) more typically associated with precious stones and jewellery. Don't even think about taking>

ASCETICALLY PLEASING

Higashiyama, near Kiyomizu-dera. Opposite: monk Eigen Onishi at Kiyomizu-dera temple, overlooking the garden at Joju-in.





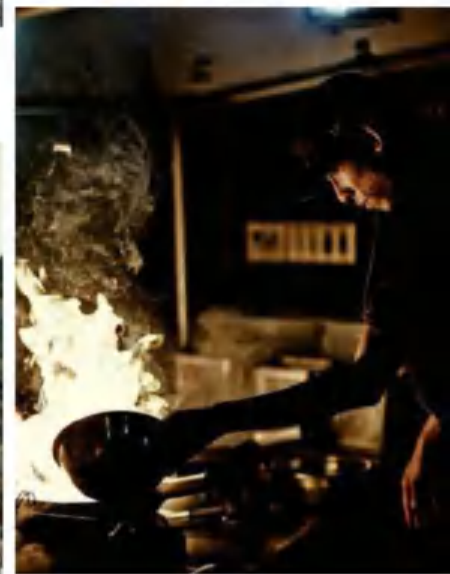
It's a place where anyone may drink from a *deep well of civilisation* and be replenished as a person.



CULTURE BEAT

Clockwise from left:
Nishiki Market;
downtown Kyoto seen
from Kyoto station;
burning ramen
at Gogyo, and the
finished dish; outside
the Gate of Deva King
at Kiyomizu-dera; an
artisan at Arisugu.

“The *centre of the city is bustling*, but you have thousands of temples and shrines everywhere, and they’re all emitting silence.”



a picture. Point that camera instead at the tako tamago, a lurid treat on a stick sold a few doors down that is perhaps the most photographed of the market's offerings. "A quail egg is in the head of the octopus," the sign helpfully explains in English. "Let's try!"

Nishiki raises the bar for market porn. Even the most glancing examination of its stalls yields both curiosities and plenty to eat on the spot: toasty hot chestnuts, vac-packed lardons of whale, cups of sake flavoured with the charred wings of pufferfish. The open barrels of the pickle shops advertise the potency of their wares in pungent wafts, the radishes, cabbages and turnips glowing in neat stacks, or entombed in rice bran. And it's not just about the eats. Here, Aritsugu, Kyoto's best-known knife shop, sells a dizzying variety of task-specific blades that are united in their extreme sharpness. Wasabi graters? Naturally. Fourteen different eel knives? Not a problem.

There's plenty more to eating in Kyoto than water and vegetables, of course. One insider tip worth sharing is Gyuho, a yakiniku restaurant a short ride into the suburbs. The restaurant is barely big enough to accommodate its 11-seat counter, but the grill is thickly decorated with signature-stickers that show it to be a favourite with the geishas. Chef Masanobu Nishiyama riffs on the restaurant's grilled-beef theme in his tasting menu with the likes of crisp, flattened gyoza stuffed with minced beef tongue, and striking hunks of oxtail, steamed and showered with sesame seeds, salt and spring onion. Nishiyama-san is a cheery guy; show some interest and he might slip you a round of the house special – slivers of very fresh raw calf liver dressed with sesame.

It was a tip from the general manager of the Hyatt Regency, a remarkable and charming gentleman by the name of Ken Yokoyama, that led to lunch at Nakaichi, deep in Gion's geisha district. A kappo restaurant, Nakaichi presents a more classical setting than the likes of Gyuho, with ceramics behind the bar and a confidently drawn ink of a fat squid on the wall. Kappo translates to fine food but served with rather less hush and formality than kaiseki – a sort of traditional Japanese take on bistro, only with fewer beards and less natural wine. At Nakaichi that could mean salt-grilled yellowtail served with a slice of pressed, dried yuzu-miso, rely bound in a skinless dumpling, set in broth with rape shoots. Sushi is a feature, and if you're lucky you'll also see sabazushi, Kyoto-style sushi: pickled mackerel pressed with rice under a sheet of kelp.

Despite the richness of Kyoto's history, it can by no means be said to be stuck in the past. The drive along the flyover from Kansai airport to Kyoto, over a conurbation stretching from Osaka past gas tanks, smoke stacks and at least 16 pachinko parlours, doesn't really say "timeless imperial beauty". Nintendo came into being here, and the city is home to a museum dedicated to manga. Tradition in Kyoto isn't about stasis – it's the living roots that support the growth of the tree.



A visit to Robert Yellin is illuminating. An American, Yellin was drawn to Japan by its culture, and has lived in Japan for more than 30 years. His gallery, set in a house that was once owned by jazz pianist Chick Corea, is filled with pottery predominantly crafted by living artists, from traditional, functional classic stoneware to glazed wares, ruddy Bizen beer mugs fashioned from rice-paddy clay, and "some very rare ceramic drums made by a guy who lives in a cave". For the most part, too, it's pottery that's meant to be used. One of the things about Japan's reverence for craftsmanship that captured Yellin's imagination, he says, is the way the beauty is borne of functionality, "and the way that beauty enriches simple daily rituals".

As a collector and student of ceramics, Yellin was drawn to Kyoto because it sits close to many of the important western Japanese kilns, but he says the appeal to the visitor is powerful and simple. It's the silence. "These pockets of wonderful pristine, tranquil, timeless energy," he says. "Of course, the centre of the city is bustling, but you also have thousands of temples and shrines everywhere, and they're all emitting this silence." It's not hard, he says, to find a pocket of tranquillity in which to immerse yourself. "You can>

MADE IN JAPAN

Clockwise from top left: lanterns at Yasaka shrine in Gion; knives at Aritsugu; Robert Yellin at his Yakimono Gallery; wagashi at Kagizen Yoshifusa.



LIVING HISTORY

Clockwise from top left: around Pontocho; inside Hiiragiya ryokan; Tanefumi, a maiko of House Toshi. Opposite: Yasaka shrine in Gion.

go to the Silver Pavilion, or you can go to Honen In, which is this wonderful little temple off the beaten track that I always recommend to people. It's just serene. With the light coming through the trees and the gate it's very mystical. You transcend yourself in those things. That place has been around since the 1100s, and probably everybody who has ever walked through there has felt this gift of life and the need to be aware of it right now."

That's the magic of Kyoto. Even as you lose yourself in the deadly glimmer of the tachi sword-blades on display in the superb Kyoto Museum, or the lustre of lacquerware church furnishings commissioned by Catholic missionaries arriving on Portuguese ships in the 16th century, or the solemn psychedelia of the Priest Baozhi's face splitting open to reveal the emerging Bodhisattva in an 11th-century wooden statue, it's not the otherness of this dizzyingly complex society that strikes you, but its calm humanity.

Kyoto isn't just a cultural and spiritual wellspring for the people of Japan. It's a place where anyone may drink from a deep well of civilisation and be replenished as a person. You'll leave Kyoto feeling more human than when you arrived.

Walking the grounds of Kiyomizu-dera, one of the grandest and largest Buddhist temples, Eigen Onishi, one of the monks, remarks that his order's Buddhism is concerned with being part of society rather than set apart from it. "There's a vision of hell we talk about," he says. "Everyone is at a table covered with food, and they're hungry, but they can't eat because they have fingernails which are too long for them to bring them to their mouths. But this is also a vision of heaven – the only difference is that in heaven all the people at the tables are feeding each other." ●

THE FINE PRINT

GETTING THERE

Qantas flies direct from Sydney to Tokyo's Haneda airport; **Japan Airlines** and **ANA** fly direct to Narita airport. Frequent bullet trains to Kyoto take just over two and a half hours.

STAY

Hiiragiya

Coming up to its 200th birthday, this ryokan, a favourite of everyone from Mishima to Chaplin, complements its old-school accommodation with a modern wing that's no less Zen. *Nakahakusancho Fuyacho Anekoji-agaru, Nakagyo-ku, +81 75 221 1136, hiiragiya.co.jp*

Hyatt Regency Kyoto

No one does the big-city chain hotel like Japan, and Kyoto's Hyatt Regency is a prime example. The bar is excellent, the lobby glorious, and working your concierge with confidence will enrich your stay, whatever its focus. *644-2 Sanjusangendo-mawari, Higashiyama-ku, +81 75 541 1234, kyoto.regency.hyatt.com*

TOUR

Zenbu

Australian author Jane Lawson hosts a variety of tours of her adopted city that are of particular interest to anyone keen to savour edible Kyoto culture. *zenbutours.com*

EAT

Ajiro

What more apt setting for a specialist in shojin-ryori, vegetarian temple cuisine, than opposite Myoshinji temple? *28-3 Teranomaemachi, Hanazono, Ukyo-ku, +81 75 463 0221*

Gogyo

The kogashi style of ramen sees lard ignited in a wok, then ladled onto the noodles. Gogyo is originally from the ramen holy land of Fukuoka, but the Kyoto branch has gained a measure of fame of its own. *452 Jumonji-cho, Yanaginobaba Dori, Takoyakushi-sagaru, Nakagyo-ku, +81 75 254 5567*

Gyuhō

So much more than the suburban yakiniku joint it appears to be. *22-4, Ichijyoji Akanomiya-cho, Sakyo-ku, Kyoto, +81 75 723 2424*

Honke Owariya

Kyoto's best soba noodles for more than 300 years. For history, there's the original, near the Kyoto Imperial Palace, but the branch by the market is the only one that serves handmade soba. *Nishidaimonji-cho, Kyotoshinakagyo-ku, Kyoto-shi, +81 75 604 8054, honke-owariya.co.jp*

Junsei

Specialists in yudofu, yuba and all things soy-based. *60 Nanzenjimon-mae, Sakyo-ku, Kyoto, +81 75 761 2311, to-fu.co.jp*

Nakaichi

Polished kappo dining in Gion's geisha district. *570-196 Minamigawa Gion, Higashiyama-ku, +81 75 531 2778*

Takeshigero

A kaiseki establishment with a generations-old reputation for specialising in the preparation of freshwater creatures. *65 Torii-cho, Awataguchi, Sakyo-ku, +81 75 771 4185, takeshigero.com*

DRINK

Hello Dolly

Opened in 1939, Hello Dolly is an oasis of jazz and courtly cocktail-bartending amid the crush of bars in Pontocho. *Shijo-agaru, Pontocho, Nakagyo-ku, +81 75 241 1728, helloworldly.hannnari.com*

Omotesando Koffee

It's just a small stand from the famed Tokyo café tucked away in the United Arrows clothing store, but it's still quite possibly the best espresso in town. *United Arrows, 12-1 Tachiurihigashi cho Shimogyo-ku, +81 75 256 8137, ooo-koffee.com*

Touzan Bar

Expect a healthy whisky selection and drinks made with the right balance of flair and precision. *644-2 Sanjusangendo-mawari, Higashiyama-ku, +81 75 541 1234, kyoto.regency.hyatt.com*

Sake Bar Yorumu

Sake aficionado Yorum

Ofer, an Israeli fluent in Japanese and English, presents an edit of bottles that's tight and remarkably diverse, and will broaden the horizons of greenhorns and sake-obsessives alike. *Nijo-dori, Nakagyo-ku, Kyoto, +81 75 213 1512, sakebar-yorumu.com*

SHOP

Kagizen Yoshifusa

In the centre of Gion, this confectioner has specialised in sweets for connoisseurs (temple priests, tea masters and geishas among them) since the mid-Edo period. Hit the seating in the back for the likes of kuzukiri, translucent arrowroot

noodles served chilled in a brown-sugar syrup. *264 Gion-machi, Kita-gawa, Higashiyama-ku, +81 75 561 1818, kagizen.co.jp*

Nishiki Market

One of Japan's great markets and, unlike many others, it's also somewhere the casual visitor can find plenty in the way of snacking and souvenir-hunting. *Nishikikoji-dori, Nakagyo-ku, Kyoto, kyoto-nishiki.or.jp*

Robert Yellin Yakimono Gallery

A private gallery specialising in pottery made by living ceramicists, run by the engaging and highly knowledgeable Robert

Yellin. Be sure to call ahead of your visit. *Ginkakuji-mae-cho 39, Sakyo-ku, Kyoto-shi, +81 75 708 5581, japanesepottery.com*

SEE

Arashiyama bamboo grove

Pretty and green by day, the bamboo groves of Arashiyama, a short hop from central Kyoto, are lit at night in a rainbow of Instagram-friendly hues. *Ogurayama, Saga, Ukyo-ku*

Kiyomizu-dera

Many temples and shrines, like the Golden Pavilion, are mobbed with tourists year-round. Kiyomizu-dera, a Zen Buddhist temple founded in 778, is by no

means a hidden gem, but its 17th-century temple buildings are superb, the climb up the hill through the shops and restaurants of Higashiyama is entertaining and the views back over the city are rewarding. *294 Kiyomizu 1-chome, Higashiyama Ward, +81 75 551 1234, kiyomizudera.or.jp*

Kyoto National Museum

Completely essential for any visitor. Beautifully curated galleries of exquisite and often surprising works set in fine architecture. *527 Chaya-cho, Higashiyama-ku, +81 75 525 2473, kyohaku.go.jp*



Gone to Goa

From beach shacks to restored Portuguese mansions, **Christine Manfield** explores Goa's unique blend of cultures, cuisines and party vibe.

India's smallest state has a cosmopolitan personality unlike any other in the nation, a rich historical amalgam of Portuguese, Dutch, English and Indian influences. Its multireligious, multilingual blend of modern and ancient traditions, and distinctive food, beach culture and architecture make it fascinating to explore.

Some of its highlights are historical – the elegant Fontainhas Quarter (also known as the Latin Quarter) in Panjim with its quaint Indo-Portuguese architecture, and the World Heritage-listed churches of Velha Goa, or Old Goa, the original Portuguese settlement. One of them, the Basilica of Bom Jesus, contains the remains of Goa's patron saint, Francis Xavier, and over the road in Se Cathedral is the "golden bell", so called because it's regarded as the sweetest-sounding in the world.

Goa is noticeably Westernised, and has two distinct personalities – Portuguese Indian and Hindu Indian – reflected in the food, culture, style of clothing and language; the local dialect is Konkani, an official national language. While the Portuguese left a legacy of vinegar, amchur (dried mango), chouriço (pork sausage), eggs and nuts, the inland forests of Goa are Hindu territory, with an entirely different vibe and the distinctive flavours of tamarind, kokum, curry leaves, asafoetida, jaggery and black mustard seed. Both styles of cuisine rely heavily on green chillies, coconut and fish, all of which can be seen at the massive Mapusa Market in North Goa.

Don't miss the state's distinctive dishes: chouriço pulao, rice cooked with local sausage; the traditional ros omelette, with green chilli, onion and tomato; spicy chicken xacuti gravy; and the potent liquor feni, made from cashew fruit.

Hanging out in Goa is all about the beach, so plan to stay at one of the many beach shacks along its 100 kilometres of coastline – there's more choice in the south, particularly beyond Cabo de Rama fort. Along the way stop at a roadside vendor for an omelette poi, a popular Goan snack that's like an egg burger, but much better.

NORTH GOA

EAT

BOMRA'S

Opened in 2010, funky Bomra's remains a hit with locals and those in the know. The menu is Burmese – the nationality of owner-chef Bawmra Jap – with South East Asian influences. After a lip-smacking tamarind Margarita, try spicy tuna larb, squid and papaya salad, crisp pork with pomelo and pomegranate, pickled tea-leaf salad or sweet tamarind duck curry. Leave space for the ginger and lemongrass crème brûlée. *Bomra's* (Open November to April), 247 Fort Aguada Rd, Candolim (near Fort Aguada Hotel), +91 976 759 1056, bomras.com

ELEVAR

Swing by at dusk, claim one of the sea-facing sofas and try a cocktail flavoured with kokum, basil or green chilli from this modern, hip bar. Order the chicken thali and make a night of it. *Eleva*, Ashvem Beach, Morjim, Pernem, +91 982 353 1102

GUNPOWDER

This open-air kitchen started life as a modest canteen in Hauz Khas Village in Delhi a few years ago and gained a huge following. Owner Satish Warier relocated to Goa and serves authentic South Indian dishes, including masala dosa, vada, egg appam and idli. Don't miss tamarind rice and the spicy Kerala fish curry made with toddy, the southern Indian palm liquor. The courtyard garden setting in an old Portuguese house is a bonus. *Gunpowder*, 6 Saunta Vaddo, Assagao, Bardez, +91 832 226 8091

OM MADE CAFÉ

Overlooking the beach, this whitewashed café has a casual, laid-back vibe and uses local and organic ingredients. I usually order a fresh juice and an egg dish with bacon – available here thanks to the Portuguese influence. *Om Made Café*, Teso Waterfront, Vaddi, Dmello Vaddo, +91 982 385 0276, ommadecafe.com

POUSADA BY THE BEACH

Neville Proenca is one of Goa's most charming hosts and the food at his beach shack has light, clean, punchy

GO COASTAL

A Hindu temple in Goa. Clockwise from left: street scene; palms line the coastline; chouriço at the market; Palácio do Deão. Opposite: Palolem Beach.



flavours, as in a Goan-style meze plate and one of Goa's best prawn balchao in a red masala paste. Finish with alle belle, a coconut ice-cream pancake. *Pousada by the Beach*, Holiday St, Gaura Vaddo, Calangute, +91 992 227 9265, pousadabythebeach.com

SOUZA LOBO

Try fish cafreal, cooked in a green paste of coriander and spices, or crab papad at this beachfront institution, run by Jude Lobo, the founder's great-grandson. *Souza Lobo*, Calangute Beach, +91 832 228 1234, souzalobo.com

THALASSA

With a clifftop location and list of summery cocktails, Thalassa is constantly packed – phone ahead to book a terrace table. *Thalassa*, Small Vagator Beach, Ozran, +91 985 003 3537, thalassagoa.com

VILLA BLANCHE BISTRO

A local favourite thanks to its freshly baked breads, waffles and cakes. Don't miss the lemon tart and chocolate cake, or Sunday brunch buffet. *Villa Blanche Bistro*, 283 Badem Church Rd, Assagao, +91 982 215 5099, villablanche-goia.com

STAY

ELSEWHERE

This remote, very private property is on a coastal strip separated from the mainland by a saltwater creek. Stay in one of four ancestral houses that date back to the 1880s, or in a well-appointed tent. *Elsewhere*, Mandrem Beach, +91 832 224 7616, aseascape.com

FORT TIRACOL HERITAGE HOTEL

At the northern tip of Goa, this 17th-century fort has been converted into a seven-room hotel. There's no swimming pool and it's a 10-minute drive to the beach (so best avoided when it's hot), but it is peaceful and the sea views are uninterrupted. *Fort Tiracol Heritage Hotel*, Tiracol, Pernem, +91 236 622 7631

NILAYA HERMITAGE

This contemporary hotel in the hills comprising 11 rooms and two luxury tents a few kilometres from Anjuna Beach has a great terrace with 33-metre swimming pool for chilling and an ayurvedic spa. *Nilaya Hermitage*, House No 60 Arpora Bhati, +91 832 226 9793, nilaya.com

POUSADA TAUMA

Book one of the poolside suites with private terraces set in gardens at this delightful, eco-friendly boutique hotel. Its restaurant, Copper Bowl, serves elegant European-style food and Goan specialities. *Porba Vaddo*, Calangute, Bardez, +91 832 227 9061, pousada-tauma.com

VIVANTA BY TAJ HOLIDAY VILLAGE

This popular resort has cottages and villas designed in Goan-Portuguese style set in gardens facing the ocean. For more solitude, try the nearby sister property, Taj Fort Aguada. Either way, it's definitely worth having dinner at Vivanta's Beach House restaurant.

I can recommend the kingfish piri piri and the tamarind tangy pork sorpotel, both Goan specialties. *Dando*, Candolim, Bardez, +91 832 664 5858, vivantabytaj.com

PANJIM

EAT

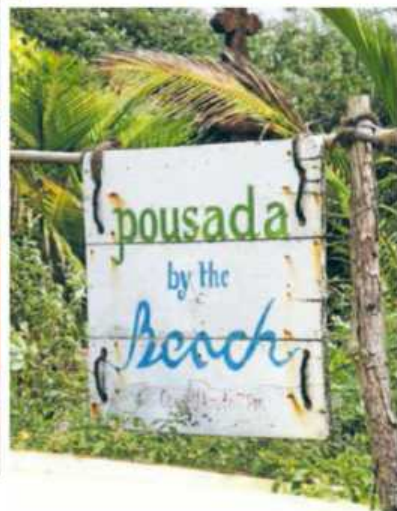
A'TONA BAR AND RESTAURANT

Open for lunch and dinner, this restaurant on the Mandovi River in Panjim, the state's capital, is run by two sisters who serve authentic Goan-Portuguese dishes based on their grandmother's recipes. Try the coconut-rich prawn curry or marisco pulao (think seafood paella). *House No. 167B*, Reis Magos, Betim, +91 9326 122 282>



GOA GETTER

The pool at Nilaya Hermitage; lentils and spices at Mapusa Market (top right); try prawn balchao at Pousada by the Beach, North Goa.



THE FINE PRINT

GETTING THERE

One-stop flights from Sydney to Goa are operated by **Air India** (via Delhi), **AirAsia** (via Kuala Lumpur) and **Qantas-Air India** on the return leg (via Dubai).

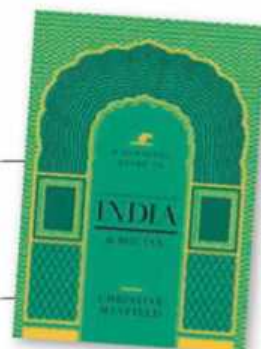
and overlooks lush paddies. Take a 20-minute walk (or catch the shuttle) to the white-sand beach, clean and less crowded than the northern beaches. *Alila Diwa Goa*, 48/10 Village Majorda, Adao Waddo, Salcette, +91 832 274 6800, alilahotels.com/diwagoa

THE LEELA

This was the first place I stayed in Goa a few decades ago, a big, beachfront property with gardens set around lagoons. Arrange a private candlelit dinner in the garden or a seafood barbecue on the beach at its Susegado Restaurant. *The Leela, Mobor, Cavelossim*, +91 832 662 1234, theleela.com

VIVENDA DOS PALHAÇOS

A century-old Hindu-Portuguese house has been converted into a stylish seven-room guest house in a quiet village near Majorda beach. I like the front rooms in the Portuguese section of the house, and the pool. Ideally, go with a group of friends and book out the whole place. *Vivenda dos Palhaços, Costa Vaddo, Majorda, Salcette*, +91 832 322 1119, vivendagoa.com ●



ZEEBOP BY THE SEA

You can feel the party vibe of Goa at this beach shack, which draws crowds of locals and visitors. Share a plate of grilled spicy seafood and be sure to try the bebinca, a traditional cake of layered coconut pancakes, or dodol, a toffee-like sweet made from coconut milk and jaggery. *Zeebop by the Sea, Utorda Beach Utorda, Salcette*, +91 832 275 5333, zeebopgoa.com

STAY

AGONDA WHITE SAND

About 90 minutes' drive south of the airport, these beachfront cottages and luxury villas set in a coconut plantation are stylishly simple. Its restaurant uses local produce and fish straight off the boat. *Agonda White Sand, near the Cross, Dhawalkhazan, Agonda*, +91 832 264 7831, agondawhitesand.com

ALILA DIWA GOA

This contemporary hotel with spacious rooms and verandas is 25 minutes' drive south of the airport

+ This is an edited extract from *A Personal Guide to India & Bhutan* by Christine Manfield (Lantern, pbk, \$39.99).

BHOJAN

Popular with locals, Bhojan serves sensational vegetarian Gujarati thalis – the waiters keep topping up your dishes until you say stop. The food is regional, home-style and authentic. *Bhojan, Hotel Fidalgo, 18th June Rd, Panjim*, +91 832 222 6291, hotelfidalgo-go.com

MUM'S KITCHEN

The emphasis here is on heritage recipes and home cooking, and the flavours are truly authentic. The crab xec xec – a traditional Goan crab curry simmered in coconut – alone is worth a visit, or try fish curry and Goan rice with kismur, a relish of dried prawn, coconut and red chillies. *Mum's Kitchen, 854 Martins Building, DB St, Miramar Beach*, +91 982 297 5556, mumskitchengoa.com

RITZ CLASSIC

This local institution is always packed, so it's essential to book ahead. Go for the fish curry rice for lunch. Grilled pomfret and butter garlic crab are also highlights. The décor is classic 1950s, the service efficient and friendly. *Ritz Classic, 1st floor, Wagle Vision Building, 18th June Road*, +91 832 664 4796

SOUTH GOA

EAT

LA PLAGE

This stylish beach shack with tables in the sand serves modern French dishes and delicious desserts, such as chocolate thali. It's popular with the hip crowd, so book ahead. *La Plage, Ashvem Beach*, +91 982 212 1712

PALÁCIO DO DEÃO

Owners Ruben and Celia are generous hosts at this restored Portuguese mansion. Lunch is served on the covered balcony overlooking the garden. Arrange a cooking workshop with Celia. *Palácio Do Deão, Quepem (opposite the Holy Cross Church)*, +91 832 266 4029, palaciოდodeao.com

SPICE STUDIO

The menu of Goan and Indian regional specialties makes it possible to dine here frequently and have a different experience each time. The dining room has a luxe contemporary design, attentive service and good wines. *Spice Studio at Alila Diwa Goa, 48/10 Village Majorda, Adao Waddo, Salcette*, +91 832 274 6800, alilahotels.com/diwagoa

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JOURNEYS OF DISCOVERY

Amber Fort, Rajasthan.
Clockwise from right: Selman
Marrakech hotel, Morocco;
an A&K desert camp in
Morocco; elephants in Jaipur.



Tours de force

Gourmet Traveller Journeys by Abercrombie & Kent kicks off next year with itineraries to culture-laden Morocco and India in 2016.

Pack your bags and have your passports at the ready: *Gourmet Traveller* is collaborating with luxury travel company Abercrombie & Kent (A&K) on a series of bespoke small-group tours. Join us on our first two itineraries: tours to discover the culinary, architectural and cultural jewels of Morocco and India.

In Morocco, the journey begins in the port city of Casablanca, where we'll visit one of the largest mosques in the world and discover traditional handicrafts and ingredients in the lanes of the central market. Other highlights include the magical blue city, Chefchaouen, in the Rif Mountains and ancient UNESCO World Heritage sites Volubilis, Fes and Meknes.

"This series has been designed exclusively for *Gourmet Traveller* and will give guests an authentic taste of Morocco and India, delivered with the personalised service we are renowned for," says A&K's regional managing director, Sujata Raman. "We have access to local communities and behind-the-curtain experiences that offer real insight into both of these exotic destinations. I look forward to sharing these unique itineraries with *Gourmet Traveller* readers."

Guests on the Morocco itinerary will also visit the Sahara Desert for music and dinner under the stars, taste sweets and tea in the souks off Marrakech's

Djemaa el-Fna square, and be treated to an exclusive tour of the cellars at the Royal Mansour luxury hotel with head sommelier Ayoub El Fougani.

"We have a long and proud heritage as a travel authority," says *Gourmet Traveller* publisher Cornelia Schulze. "Our readers look to us for travel inspiration, so it makes complete sense to take the next step and tour with them. Abercrombie & Kent is the perfect partner for us to take this journey with."

In India, the A&K itinerary will take us via 16th-century palaces to the majestic lakes of Udaipur, the tropical beaches of Goa and beyond. Between savouring street food, home-cooked meals with local families and dining in some of India's finest restaurants, we'll taste authentic Mughal and Karan cuisines, as well as the exotic flavours of Old Delhi.

Other experiences on the itinerary include views of the Taj Mahal from your room at The Oberai Amarvilas in Agra, lunch in the Grand Dining Room of the Laxmi Vilas Palace in Bharatpur (still the residence of a royal family), a performance by traditional dancers and acrobats in the "pink city" of Jaipur, and a stay at Mumbai's famed Taj Mahal Palace. ●

For the full itinerary and inclusions, see abercrombiekent.com.au

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URBAN NOMAD

What do Bangkok, Prague, Rome and Chicago have in common? They're the latest additions to Louis Vuitton's City Guides series. Another 11 city guides have been updated, including Sydney, Paris, London and New York, and a mobile app covering 25 cities has been launched for iPhones and iPads (from the App Store). So you're stylishly in touch, Louis Vuitton has produced monogrammed cases for the iPhone 6 (\$345). au.louisvuitton.com



SPA PARTNERS

In the 13th century the Dominican friars of the Santa Maria Novella monastery in Florence foraged for herbs, plants and flowers to create remedies to use in their infirmaries. Their potions developed a cult following, fanned by the patronage of Catherine de Medici among others, and were made available to the public from the mid-17th century. The Farmaceutica di Santa Maria Novella remains a Florentine institution, and still sells Queen Catherine's favourite scented water alongside an expansive range developed over centuries.

Now the apothecary has opened its first spa, a partnership with Monteverdi, a luxe boutique hotel in the Tuscan hilltop town of Castiglioncello del Trinoro. Roman designer Ilaria Miani's bare-boned, light-filled spa interiors reflect the company's simple, all-natural appeal. And, this being Italy, almost everything on the treatment menu sounds tasty; the Full Monteverdi, for example, includes a sea-salt scrub of rosemary, lemon balm and sweet orange. *The Spa at Monteverdi, Via di Mezzo, Castiglioncello del Trinoro, Sarteano, Italy, monteverdituscany.com* ALICE CAVANAGH



travel NEWS

WHERE TO BE & WHAT TO SEE AROUND THE WORLD

EDITED BY HELEN ANDERSON

RIVER DECK CAFÉ
AT NOREUIL
PARK, ALBURY

GALLERY WATCH

Come to MAMA

Albury's new art museum is part of a cultural and food boom for the riverside city.

It takes a village to raise a child and, in the case of Albury, an entire city to create an art museum.

Named MAMA, short for Murray Art Museum Albury, the \$10.5 million complex opened in October after three years of community input and construction, linking the city's 1860s Lands Office and its 1908 town hall with a new eco-friendly building.

MAMA director Jacqui Hemsley attributes the early, enthusiastic response to the museum to input from "thousands" of people. "We talked to so many people in Albury and state-wide about the arts and what they liked, and didn't restrict consultation to arts management boards and local government," she says, "so we got a very clear indication that steered the project."

The museum has one of the country's finest collections of contemporary Australian photography, with more than 600 works dating back to the '60s. There's a diverse calendar of exhibitions under way, including a hands-on Lego installation by Danish-Icelandic artist Olafur Eliasson and a video trilogy by Australian activist-artist Richard Bell opening on 17 December. The museum's coup, however, is the only southern-hemisphere appearance of Marilyn: *Celebrating an American Icon*, opening on 12 February and featuring 100 paintings, photos and videos of the star

by Andy Warhol, Cecil Beaton, Henri Cartier-Bresson and others (546 Dean St, Albury, mamalbury.com.au).

The opening of MAMA follows the launch of the Yindyamarra Sculpture Walk along the Murray River, on the city's western outskirts. Local indigenous artists have created 11 works about "respect for country" including *Bogong Moth Migration* by Ruth Davys and *The Bigger Picture* by Katrina Weston (alburycity.nsw.gov.au).

Newcomers to the food scene include Nord Bakery (499 Ebdon St, South Albury) for almond croissants and Danish bread, and River Deck Café (48 Noreuil Pde, South Albury) for Milawa cornbread toasties. There's a strong brunch following at The Proprietor (459 Townsend St, Albury), mini hazelnut crunch cakes at Geoffrey Michael Pâtisserie (669 Dean St, Albury) and salted caramel éclairs at Patty's Pâtisserie (556 Olive St, Albury).

Tucked away in inner-city AMP Lane is Boom Boom, a new wine bar. And across the river and interstate is Andiamo Street Food (97 High St, Wodonga) for piadine, and Broadgauge (*Elgin Bvd, Wodonga*), an old railway café transformed into a chic eatery with a nod to its heritage Wodonga. SUE WALLACE



VENETIAN CLASS Calabria's bergamot meets wood and spice from historical Venetian trade routes in Tom Ford's Private Blend Venetian Bergamot EDP, \$298 for 50ml. davidjones.com.au



BY CLIVE
DORMAN



living standards have risen in that time.

Comparing average wages then and now, Graham Turner, the founder of Flight Centre, says fares are just a quarter of what they were. "Today's traveller reaps the benefit of living in the 'golden era of travel' and will continue to for at least another two decades," says Turner in the *Australian Aviation and Airfare Analysis*, a report published jointly this year by Flight Centre's consulting arm, 4th Dimension, and Sydney's

full-service brands to successfully hatch a low-cost subsidiary – an idea that was tried unsuccessfully by other big hitters such as British Airways and United Airlines. Virgin Australia, meanwhile, is a transformation of the all-economy low-cost Virgin Blue, and has since acquired no-frills Tigerair.

After the carnage that followed Australian airline deregulation in 1989, when no fewer than three wannabe airlines bankrupted themselves taking on the Qantas-

quarter of 2015, after being taken over by Virgin Australia. This consolidation now makes it virtually impossible for any more upstarts to succeed in Australia, except as minor niche players.

The fierce competition between Virgin Australia and Qantas, however, has left the industry with a severe case of indigestion. Both airlines had become accustomed to annual growth in domestic air travel of about five per cent a year but heavy losses for both players, triggered

stays by Australian domestic holidaymakers fell one per cent, according to Tourism Research Australia. Australian tourist destinations are having trouble competing with the quality and price available overseas.

Despite the collapse in the value of the Australian dollar, Australians are still heading overseas for holidays in record numbers. Until 2008, overseas visitors arriving in Australia outnumbered Australians leaving the country. But that changed as the steady

"Today's traveller reaps the benefit of living in 'the golden era of travel' and will continue to for at least another two decades."

There's no sign of the dollar airfare gimmicks of a decade ago, but Australia flies into a new year with a lean air travel system that delivers daily price competition undreamed of in the days of its old airline duopoly.

The government airfares monitor published by the Bureau of Infrastructure, Transport and Regional Economics shows the nation's best interstate fares are now just over half what they were 20 years ago. It's even more affordable considering how much

Centre for Asia-Pacific Aviation. "Domestic and international air travel now represents unprecedented value for customers in terms of price and product."

Australia has supported an airline duopoly for decades, though the high-cost, high-fare rivalry changed after Ansett's collapse in 2001. Australia is now the only country with an airline duopoly running four separate brands: two full-service competitors, each with a low-cost offshoot.

Qantas is one of a handful of established

Ansett duopoly, part of former Qantas chief executive Geoff Dixon's strategy in creating Jetstar in 2004 was to protect his airline group from potential new predators.

Indeed, the next predator to emerge – Singapore's Tiger Airways, which established an Australian subsidiary in 2007 – found it hard to survive here because of Jetstar's three-year lead in exploiting the budget end of the market.

Tiger, now Tigerair, didn't make a profit in Australia until the first

by a premium-class price war that followed Virgin's introduction of business-class seats in 2012, has curbed plans for expansion by all four brands.

The number of Australians taking domestic flights has hovered at about 60 million one-way trips a year for the past three years. This plateau is partly due to Australia's faltering economy, which is also affecting domestic tourism. In the year to June 2015 there was a surge in business travel and visits to friends and relatives, but the number of overnight

march towards parity with the US dollar made overseas holidays a bargain.

The value of the Australian dollar began dropping two years ago, yet that hasn't affected the number of Australians heading overseas – 9.2 million in 2014-15 compared with 7.1 million foreign visitors arriving.

Nearly 40 per cent of the population are flying overseas every year – and on average every Australian now takes one return interstate flight a year – as the price of air travel continues to fall.

PHOTOGRAPHY CHRIS JANSEN (VANITY CASE), ON HELGASON/ALAMY (PERISHER) & RAFAEL GAMO (THE CAPE) STYLING ANNA LAVDARAS (VANITY CASE) ILLUSTRATION LAUREN HAIRE

VANITY CASE TINTED GLOSS

These multi-tasking balms and glosses save lips and luggage space.

1 BENEFIT Benetint cheek and lip stain, \$55. myer.com.au

2 GIORGIO ARMANI Ecstasy Lacquer in Red to Go, \$52. davidjones.com.au

3 AERIN Rose Lip Conditioner, \$45. davidjones.com.au

4 DIOR Addict Fluid Stick in Whisper Beige, \$52. (02) 9695 4800

5 CLARINS Instant Light Lip Comfort Oil in No 1 Honey, \$33. davidjones.com.au



LOBBY BAR
AT THE CAPE



HOT HOTELS



EPIC PROPORTIONS

Heading into its first ski season with a \$70 million facelift is the largest resort in the US, created this year when Park City in Utah was merged with the neighbouring Canyons resort. Park City's owner, Vail Resorts, also bought Perisher in NSW this year and has launched an Epic Australia Pass (\$799 for adults) for unlimited access to Perisher during next year's ski season and at its nine US resorts in the 2016-17 season. perisher.com.au

South of the border

New Mexican luxury resort The Cape opens on the Baja Peninsula.

Baja California, the sunny Mexican state near the border with California, is a perennial playground for surfers, movie stars and moguls, and their favoured destination is the resort corridor of Los Cabos, at the tip of the Baja Peninsula.

A year after a hurricane devastated the area, the resorts have been rebuilt in record time and a raft of new hotels has opened, among them a 161-room modernist marvel called The Cape on a secluded surf beach with views of the famed El Arco rock formation. The Cape is the latest in the Thompson Hotels portfolio, which includes New York's Gild Hall and Belgraves in London.

Young-gun Mexican architect Javier Sánchez of JSa Arquitectura worked on the hotel's low-slung linear look and open-plan design, and with design firm Arquitectura de Interiores created interiors that pay homage to a 1960s modernist Mexican aesthetic and breezy Southern Californian coastal charm. Guestrooms and public spaces feature furniture custom-made in Mexico, commissioned artworks – including a life-sized driftwood whale by artist Marcos Castro – and native landscaping.

Guests have private-stairway access to the celebrated surf breaks at Playa Monumento, a freeform pool is carved from a natural rock formation, and many rooms have hanging outdoor daybeds and plunge pools, and even the spa features a private outdoor cabana with ocean views. The real alfresco showpiece, though, is The Rooftop, a sixth-floor bar and lounge with views of Los Cabos and El Arco, a sunken seating area and a firepit.

The Cape's signature dining room, Manta, is overseen by acclaimed Mexican chef Enrique Olvera, a longtime visitor to Los Cabos; he's best known for his Mexico City restaurant Pujol and recent New York outpost, Cosme. Using seafood from the Sea of Cortez, Olvera's style blends izakaya traditions, pan-Pacific influences and traditional Mexican flavours. *Rooms from \$827 per night. The Cape, Carretera Transpeninsular Km 5, Misiones del Cabo, Cabo San Lucas, Mexico, thompsonhotels.com* EMMA SLOLEY

WELL KEMPED *There's nothing muted about a Kit Kemp room. The acclaimed interior designer and hotelier reveals the inspiration for her confident, unorthodox style in Every Room Tells a Story (Hardie Grant Books, \$75, hbk).*





TULL PRICE

FLORENCE

TULL PRICE

Bespoke shoe designer

"I've been travelling to Florence about five times a year since 2007, and I still love the city – it's a manageable size, and there's such richness and beauty.

"It's at the heart of Tuscany's leather and footwear industry, and an important part of my

design is being around craftspeople and understanding the way the tanneries work – it helps me imagine what else I can create.

"I always stay at the same hotel in Florence, the Ferragamo family's Gallery Hotel Art. I have three favourite restaurants that I rotate between. Coco Lezzone is like being in a mother's kitchen; it's basic Italian and they make an amazing rigatoni ragù. Then there's Alla Vecchia Bettola, which is a bit fancier – more like eating at your uncle's farm than your mum's kitchen – and Trattoria Sostanza, which is almost like eating in a butcher's shop: they give you a big slab of very fine meat. No salad.

"My last trip there was pretty special. It started in Tel Aviv at a family friend's wedding, which was perfect –

every day was 30 degrees and I caught up with family and friends that I don't see often. From there I flew to Florence, where a bunch of colleagues from New York came to meet me to spend time with craftsmen. Then I flew to Ibiza for another friend's wedding – in a big white villa with hanging vines and a pool overlooking the coast. I then travelled to Barcelona for business before heading home, which these days is in New York.

My partner and I have a new baby and a toddler so I don't have the flexibility I once did. But travel is still a massive part of my life. It's freedom – something to be appreciated and not taken for granted."

Tull Price is co-founder, with his brother Josh, of luxury footwear brand Feit, with a store in Sydney and two in New York City.



THE DARLING SPA

WHAT A DARLING

A saltwater Jacuzzi, steam room and high-tech gym are the new additions to the expanded (and renamed) The Darling Spa. On the second floor of The Darling hotel in Sydney's Star complex, the new features combined with the spa's 16 treatment rooms provide a one-stop retreat for relaxation and rejuvenation. Opt for the Darling Signature, a two-hour hot-stone massage with back exfoliation and scalp treatment, then retire to the hammam or lemongrass-scented relaxation suites for a complete wind-down. The Darling, level 2, 80 Pyrmont St, Pyrmont, NSW, thedarling.com.au EMMA HUTTON

PHOTOGRAPHY NICHOLAS CALCOTT (TULL PRICE)
INTERVIEW EMMA HUTTON (TRIP OF A LIFETIME)
STYLING ANNA LAVDARAS (IN THE BAG)

FIXED IDEA Pursuing the idea that small acts of fixing and making can change the world, Canberra's Hotel Hotel has launched Fix and Make, a year-long program of workshops and talks from the practical to the philosophical. Newly fixed attendees enjoy a discounted stay. hotel-hotel.com.au

IN THE BAG

PASSPORT HOLDERS

Handle formalities with aplomb with a designer passport cover.

- 1 BOTTEGA VENETA Intrecciato leather passport cover \$530. bottegaveneta.com.au
- 2 GLOBE TROTTER Jet leather passport sleeve, \$258. globe-trotter.com
- 3 TIFFANY & CO textured-leather passport cover, \$250. tiffany.com.au
- 4 SMYTHSON textured-leather travel wallet, \$436. net-a-porter.com
- 5 KATE SPADE NY Wedding Belles leather passport holder, \$119. papierdamour.com.au



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— VILLA MAWAR, BALI, CANGGU —



For the ultimate luxury getaway, look no further than this tranquil Bali retreat.

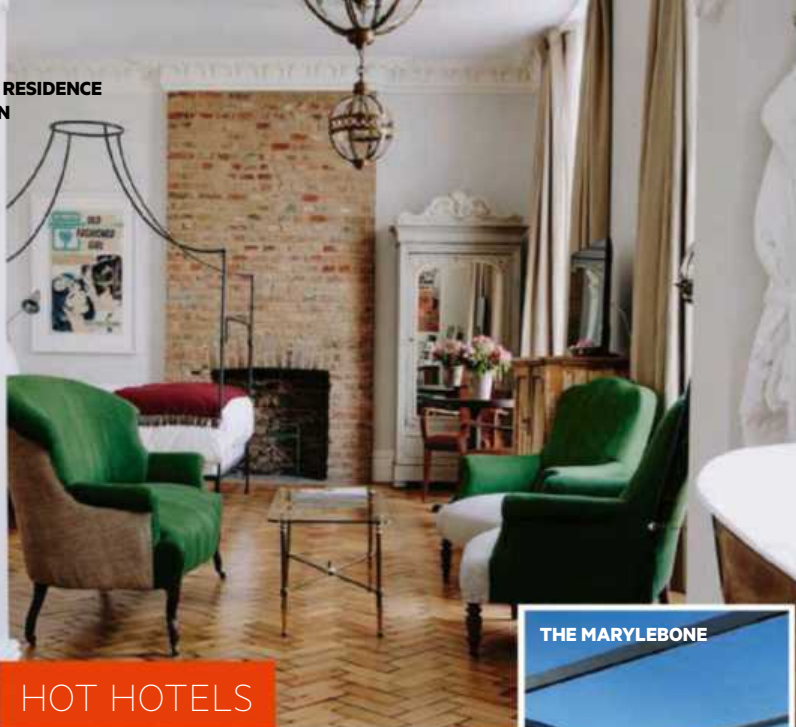


Villa Mawar is a private, luxury riverside villa, offering peace, seclusion and tranquillity. Set on a hectare of landscaped tropical gardens, this well-appointed retreat has a house staff of 10, which includes a dedicated personal chef who will tailor menus to your liking, a host to look after all your needs throughout your stay, a private driver, and the option of a nanny for those with young children. Tune in to your favourite music on the latest Sonos sound system as you relax by your choice of two infinity pools, or take advantage of the beautiful private spa for onsite treatments, massages and pampering. There's also a fully equipped gym onsite, and private yoga lessons can be arranged. This is a magnificent, elegant villa that's perfect for groups and families looking for that exclusive getaway.



VILLA MAWAR
bali

WWW.VILLAMAWAR.COM



HOT HOTELS

London calling

From retro charm to modern and sleek, our pick of the finest new luxury digs in the British capital. If you were looking for a word that captures the newer high-end accommodation options springing up in London, "diverse" perhaps might be the best option.

Artist Residence, a boutique chain with properties in Brighton and Cornwall, has opened a 10-room hotel in Pimlico that's distinguished by an offbeat luxury expressed in carefully tuned details. A retro Smeg mini fridge nestles in the fireplace of one suite, brimming with Burgundy, elderflower soft drink and coconut water, while a beautiful British-made Roberts radio bumbles the Home Service on the bedside table.

At **The Langham**, meanwhile, it's a more classic sort of luxury on show at the hotel's new **Regent Wing**. Opened to celebrate the 150th anniversary of the hotel along with the Sterling Suite, a 450-square-metre six-bedroom show-stopper, the new wing comprises 47 rooms that mix signature Langham plushness, prints and wallpaper with crisply modern touches such as the Nespresso coffee machines. A separate entrance to Regent Street, meanwhile, adds to the appeal for guests who value privacy.

And speaking of discretion, should private entertaining be on the agenda, **The Marylebone's** new **London Suites** have arrived just in time for anyone who likes to be deep in the city, but not necessarily consumed by it. The three suites sit high atop the hotel, offering striking views of central London. The largest of them, The Marylebone, has a substantial terrace kitted out, appropriately enough, with a fireplace and a retractable roof. *Artist Residence London*, 52 Cambridge St, artistresidencelondon.co.uk; rooms from \$500. *The Langham, London*, 1c Portland Pl, langhamhotels.com; *Regent Wing* rooms from \$967. *The Marylebone*, 47 Welbeck St, doylecollection.com; rooms from \$490, suites from \$2177. PAT NOURSE



QATAR EXPANDS

Adelaide will be the first Australian destination for the world's newest jet. Qatar Airways has announced it's launching daily direct flights from its Persian Gulf hub, Doha, to Adelaide from 2 May, and it will head there in its new A350, the Airbus's answer to

Boeing's baby, the Dreamliner. Also new for Qatar next year will be daily direct flights to Sydney from 1 March, extending the carrier's current presence in Melbourne and Perth and boosting its Australian services to 28 flights a week. Fuel accounts for half the cost of long-haul flights, and fuel efficiency is the raison d'être of the A350 and the Dreamliner. Like Boeing's new plane, the A350 is made partially



DOHA

from lightweight carbon composite fibres; its weight also allows larger windows and more comfortable cabin pressure and humidity for passengers. qatarairways.com/au
NON-STOP SINGAPORE
Singapore Airlines will be the launch customer for an ultra-long-range variant of the A350 in 2018, enabling it to resume non-stop flights between Singapore and the US. singaporeair.com

travelNEWS



PORTS OF CALL

Among the eight ships making maiden voyages to Australia this summer is **Azamara Club Cruises'** 686-passenger *Azamara Quest*. It arrives in Darwin on 28 December and will visit Thursday Island, Cooktown, and Port Douglas en route to Cairns. Part of Azamara's focus on exceptional shore visits is its AzAmazing Evenings program in which guests are offered one-off, carefully orchestrated (and complimentary) experiences during their voyage. In Australia this will mean a night with the Tasmanian Symphony Orchestra in Hobart, for instance, or if you're aboard the 10-night Great Barrier Reef itinerary from Cairns to Sydney, there will be a tour of historic Fort Scratchley in Newcastle, a concert by jazz musician James Morrison and fireworks over Newcastle. azamarclubcruises.com
MULTIPLE CHOICE
The newest ships in **P&O's** fleet, *Pacific Aria* and *Pacific Eden*, will each feature two new restaurants. Angelo's is modern Italian, and Dragon Lady is a dimly lit pan-Asian eatery. The two restaurants are part of P&O's comprehensively redesigned dining

experience, alongside The Pantry, Salt Grill and Waterfront Restaurant. pocruises.com.au
NEW DAWN
Carnival has announced that *Dawn Princess*, one of **Princess Cruises'** ships, will change identity. The Australian-based ship will become the largest superliner in the P&O portfolio, and will be refitted and renamed before the handover in May 2017. princess.com, pocruises.com.au

SILVER REVEAL

From ancient Indian temples to the wilds of the South American rainforests, **Silversea** has opened reservations for its 2017 program spanning 246 voyages. The fleet's eight ships will visit 800 destinations collectively, including new ports such as Galway, Ireland; Gisborne, New Zealand; Punta Cana, Dominican Republic; and Sassnitz, Germany. The program also includes a new 116-day world cruise to 62 destinations in 25 countries. silversea.com

SWEET DEAL

The master of the macaron, Ladurée, has teamed with fellow French line **Ponant**, which will serve the sweets on board all its cruises. In flavours ranging from Earl Grey to pistachio, the macarons will be served at teatime and also as the extra touches in all staterooms. Mais oui. ponant.com
MAGGIE SCARDIFIELD

The Gift GURU's Guide TO WINNING CHRISTMAS

TIP 1 SQUARE PRESENTS ARE EASY TO WRAP, YOU'LL LOOK LIKE A PRO!

FOR MUM

1. MAPP & LUCIA, 2. CALL THE MIDWIFE, 3. LAST TANGO IN HALIFAX, 4. BIRDS OF A FEATHER The very best of the British! For those that love their premium drama... there is no better way to put a smile on the face of that leading lady in your life.



1



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3



4

FOR THOSE WHO LOVE TO LAUGH



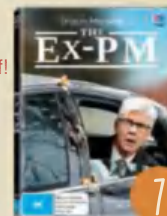
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5. UTOPIA: One of ABC's most critically acclaimed new comedy series of the year. Building fresh audiences one white elephant at a time.



6

6. BIG BANG THEORY: Not just for nerds. Slackers, hipsters, jocks, bimbos, airheads and emos all catered for. The gift that'll go off with a big bang.



7



8

8. RAKE: One of Australia's most notorious and beloved characters – women love him, men want to punch him, everyone wishes they had his charisma. For the drama lover in your life.

FOR THE ARMCHAIR EXPLORERS

13. BBC EARTH COLLECTION: A staggering achievement for everyone who loves brilliant documentary film-making, brought to you by the master himself, David Attenborough.



9



10



11



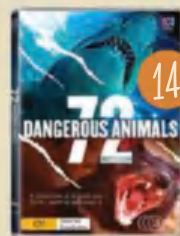
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9. THE LAST EXPLORERS, 10. THE LAST HEROES OF D-DAY, 11. JOANNA LUMLEY'S TRANS-SIBERIAN ADVENTURE, 12. DAVID ATTENBOROUGH EXCLUSIVE COLLECTION: The perfect gift of escape, without ever having to leave the lounge – for lovers of great documentaries!



13

FOR THE ADVENTUROUS



14

14. 72 DANGEROUS ANIMALS: For those that like to walk on the wild side...and they can do it all from the safe sanctuary of their armchair!



15

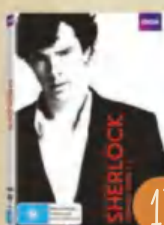
15. GAME OF THRONES: A cult phenomenon, a break-out hit, the most talked-about TV series of our generation and the gift every fanatic of this ground-breaking series will want to see wrapped up and waiting for them under the Xmas tree.

FOR THOSE WHO LOVE MYSTERY



16

16. MISS FISHER'S MURDER MYSTERIES: The Honourable Miss Phryne Fisher stars in this lavish & much-loved hit series that's perfect for mystery lovers. Features a winning combination of sass, smarts, gorgeous locations & sublime costumes.



17

17. SHERLOCK: It's no mystery why Benedict Cumberbatch has become one of the hottest stars on the planet. The gift to give crime fans is now solved



18

18. BROADCHURCH: The whodunit everyone is talking about. Perfect for those that love their mysteries with epic cliff hangers that no-one sees coming...

FOR THE ROMANTICS



19

19. THE BEAUTIFUL LIE: Sure to be a hit under any tree this Christmas! This premium Australian series of the year is 'a gorgeous, velvety drama that will be discussed for years to come' SMH. Also on Blu-ray.



20

20. WONDERLAND: For those that like to cuddle up with some familiar friends and prepare to journey to a wonderland for a great night of entertainment on the couch!



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Brave new world

From ambitious chefs to robust street art, post-earthquake Christchurch is a city alive with creative energy, writes **Max Veenhuijzen**.



THE TANNERY

STAY

The George

Close enough to the city for convenience yet far enough away for quiet, this elegant hotel is classic rather than cutting-edge, with a neutral palette and plush

fittings. Although the hotel takes an old-school approach to service, its fine-diner, Pescatore, is on trend. From pairing paper-thin dried vegetable chips with pine-flavoured mascarpone to making a handsome arrangement

of charry abalone and miso custard, Reon Hobson's cooking hits the mark for flavour and theatre. 50 Park Tce, Christchurch, thegeorge.com

SHOP

Named for the building's past life, **The Tannery** (thetannery.co.nz) houses some of Christchurch's best boutiques and features local talent, among them designers Alchemy Equipment, Chalkydigits and Wanderer. Closer to the city centre, browse gift stores Hapa and The General Store for design-driven knick-knacks in **Restart** (restart.org.nz), the city's lively and colourful shipping-container mall. For the liquor cabinet, the domestic whisky selection at **Whisky Galore** is among the best in the country (whiskygalore.co.nz).

SEE

The exhibits at **Quake City**, in the Restart mall, are as much a celebration of the indomitable Cantabrian spirit as they are a record of the devastating

earthquakes of 2010 and 2011 (canterburymuseum.com). While grey concrete continues to dominate Christchurch's landscape, the work of street artists – some commissioned, some not – brings colour to the city. Download the Oi You! Streetwise app and embark on a self-guided urban-art walk. Or head to the **Cultural Precinct** to see Canterbury Museum and the nearby Christchurch Botanic Gardens, with a garden coffee stop at Ilex Café.

DRINK

Using beans direct from Samoa and roasting them daily, **C One Espresso** (c1espresso.co.nz) is one of the city's favourite caffeine brokers. It's known for its old pinball machines, edgy menus and sliders delivered at lightning speed via pneumatic tubes. For a different vibe entirely, order a dram at whisky bar **The Last Word** (lastword.co.nz), or a Cassels & Sons beer and wood-fired pizza at The Brewery (casselsbrewery.co.nz).



Roots

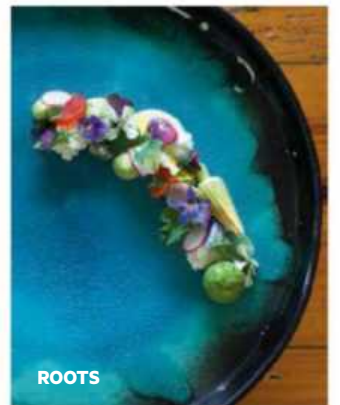
Chef Giulio Sturla's tasting menus are perpetual works in progress, featuring boat-fresh seafood in dishes such as char-grilled abalone in fish broth, and smoked mackerel with glassy blooms of fried kale. Outré wine choices underscore Roots' reputation as one of New Zealand's most progressive eateries. 8 London St, Lyttelton, rootsrestaurant.co.nz

King of Snake

Though it sounds like a straight-to-video triad movie, King of Snake's vibrant take on Asian food is hard to resist. While the menu sports familiar dishes and flavours, kitchen smarts ensure familiar dishes and flavours – sweet and sour pork, perhaps, and Penang beef cheek curry – are anything but ho-hum. 145 Victoria St, Christchurch, kingofsnake.co.nz

Harlequin Public House

From plump Mahurangi oysters to audacious combinations such as pork jowl with deep-fried clams and Kewpie mayo, chef Jonny Schwass knows how to show diners a good time. Well-priced wines and cocktails from bar manager Alex Jackman keep the mood buoyant at this bistro. 32 Salisbury St, Christchurch, hphchech.com



ROOTS

PHOTOGRAPHY CHARLOTTE CLEMENTS (ROOTS)

INSIDER TIPS

DON'T MISS

For more than a decade, Canterbury Cheesemongers has been championing New Zealand cheese. Swing by at lunchtime for sandwiches made with house-baked bread and cheese, and stock up with local treats. 301 Montreal St, cheesemongers.co.nz

DAYTRIPPING

An hour's drive north of Christchurch, the Waipara Valley produces some of New Zealand's finest cool-climate wines. Follow a wine-tasting with lunch at Pegasus Bay (pegasusbay.com) or Black Estate (blackestate.co.nz). waiparavalley.co.nz ●

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- 6** Saint Laurent leather cardholder, \$375, from Parlour X.
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2



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3



Kailis The luxuriously textured Kailis Aria earrings are made from 20ct yellow brushed gold for a unique finish and feature pavé-set diamonds above the true heroes – lustrous Australian South Sea pearls. Priced \$6,720. kailisjewellery.com.au

4



The Essential Ingredient The exclusive Mini Copper cookware range from The Essential Ingredient provides all the benefits of cooking with copper and is stunning enough to go directly from stove to table. essentialingredient.com.au

5



Harvey Norman The Chelmsford bed is available at Harvey Norman in a range of colours and sizes, and is complemented by the range of Chelmsford bedroom furniture to complete your space. harveynorman.com.au

6



Riedel The Heart to Heart Central Otago Pinot Noir glass has been designed to accentuate the typically fruit-forward and intense mineral style of the New Zealand wine region. Available from riedelglass.com.au, priced \$59.95 per pair.

7



Treasury Wine Estates The highly anticipated new vintage release of Penfolds flagship red wine is now available. Grange 2011, recognised as one of the most consistent of the world's great wines, is part of The Penfolds Collection 2015. penfolds.com

8



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9



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Chinese-style tomato
scrambled eggs (RECIPE P53)

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FARE EXCHANGE (p42)

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 Tas, sweetenvy.com
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 Qld, (07) 3666 0605, gordita.com.au
Master Dining 368 Crown St, Surry Hills, NSW,
 (02) 8065 0838, masterdining.com.au

CREDITS FROM MASTERCLASS (p57)

Shun Kaji utility knife from Williams-Sonoma.
 Apron from Chefs' Warehouse. Pinasse sugar
 bowl with gold foil from Citta Design. Chinese
 scissors, Eucalypt two-tone bowl, shallow grey
 dish, Montana jar, sieve, pastry brush and
 rectangular cake cooler from The Bay Tree.
 Fraction dip bowl in gold from Freedom.
 Aluminium scoop (part of set of four) from
 Spotlight. KitchenAid Platinum Stand Mixer in
 medallion silver. Diamond small bowl with gold
 foil from Citta Design.

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GUIDE TO SYMBOLS

S SIMPLE **G** GLUTEN-FREE
V VEGETARIAN
A CAN BE PREPARED AHEAD

PHOTOGRAPHY WILLIAM MEPPEN GLUTEN-FREE ADVICE
 CLAIRE MURRAY (CLAIREHOLISTICPURSUITS.COM)

COOK'S NOTES

MEASURES & EQUIPMENT

- * All cup and spoon measures are level and based on Australian metric measures.
- * Eggs have an average weight of 59gm unless otherwise specified.

- * Fruit and vegetables are washed, peeled and medium-sized unless otherwise specified.
- * Oven temperatures are for conventional ovens and need to be adjusted for fan-forced ovens.
- * Pans are medium-sized and heavy-based; cake tins are stainless steel, unless otherwise specified.

COOKING TIPS

- * When seasoning food to taste, we use sea salt and freshly ground pepper unless otherwise specified.
- * To blanch an ingredient, cook it briefly in boiling water, then drain it. To refresh it, plunge it in plenty of iced water (this stops the cooking process), then drain it.
- * We recommend using free-range eggs, chicken and pork. We use female pork for preference.
- * To dry-roast spices, cook the spices in a dry pan, stirring continuously over medium-high heat until they're fragrant. The cooking time varies depending on the spices used.

- * RSPCA Australia's recommendations for killing crustaceans humanely are to first render the animals insensible by placing them in the freezer (under 4C – signs of insensibility are when the tail or outer mouth parts can be moved without resistance); crustaceans must then be killed quickly by cutting through the centreline of the head and thorax with a knife. For crabs, insert a knife into the head. This splitting and spiking destroys the nerve centres of the animal.
- * All herbs are fresh, and both leaves and tender stems are used, unless otherwise specified.
- * Non-reactive bowls are made from glass, ceramic or plastic. Use them in preference to metal bowls when marinating to prevent the acid in marinades reacting with metal and imparting a metallic taste.
- * Eggwash is lightly beaten egg unless otherwise specified, used for glazing or sealing.
- * Sugar syrup is made of equal parts caster sugar and water, unless otherwise specified. Bring the mixture to the boil to dissolve the sugar, remove it from the heat and cool it before use.
- * Acidulated water is a mixture of water and lemon juice; it prevents discolouration.
- * To sterilise jars and lids, run them through the hot rinse cycle in a dishwasher, or wash them in hot soapy water, rinse well, place on a tray in a cold oven and heat at 120C for 30 minutes.
- * To blind-bake, line a pastry-lined tart tin with baking paper, then fill it with weights (ceramic weights, rice and dried beans work best).
- * To test whether marmalade, jam or jelly is at setting point, you'll need a chilled saucer (place a couple in the freezer before you start cooking). Remove the pan from the heat, spoon a little mixture onto the saucer and return it to the freezer for 30 seconds, then draw your finger through the mixture – it should leave a trail, indicating that the mixture has reached setting point. If not, cook for another few minutes before testing again. If you prefer, use a sugar thermometer to measure when the mixture reaches 105C; once it does, you can begin testing for setting point.
- * To clarify butter, cook it over low heat until the fat and the milk solids separate. Strain off the clear butter and discard the milk solids. You will lose about 20 per cent of the volume in milk solids.



CHRISTMAS GIFT GUIDE

When you want just the right wine to suit that special occasion, Penfolds has a number.



138

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389

Known as "baby Grange", Bin 389 Cabernet Shiraz is fresh and focused with an exemplary balance of fruit and oak. RRP \$80

The spirit of giving

A well-considered choice of wine makes a handsome gift on any occasion. Look no further than the Penfolds range for a wine to suit any cause for celebration.



51

From a region famed for the finesse of its rieslings, Bin 51 Eden Valley Riesling delivers lipsmacking apple and lime aromas and a fine mineral edge. RRP \$30



28

Bin 28 Kalimna Shiraz showcases the classic qualities of warm-climate Australian Shiraz – ripe, robust and generously flavoured. RRP \$40

Looking good

Got a Kris Kringle at work or a neighbour you want to thank? Choose from one of these wines – you can be sure they'll thank you.

Special delivery

For the friend who knows a thing or two about wine, make their gift an extra-special selection.



A

With hallmark Adelaide Hills traits of white peach and nectarine, Reserve Bin A Chardonnay is aromatic and balanced with a powerful acid finish. RRP \$100



RWT

Made from fruit selected for its aromatic and textural qualities, RWT Barossa Valley Shiraz is rich, chewy and savoury with chocolate undertones. RRP \$175

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Max Schubert

Inspired by the creator of Grange, The Max Schubert Cabernet Shiraz embodies the style he championed more than half a century ago. RRP \$450

Vintage reading

This new release of the highly respected guide to the rich heritage of Penfolds is a must for your favourite wine enthusiast.



Featuring vintage-by-vintage tasting notes and historic timelines, this seventh edition of *The Rewards of Patience* meticulously documents the character and rich heritage of Penfolds' renowned winemaking philosophy. RRP \$44.95

Short and sweet

The buttery goodness of shortbread always makes a welcome bite for afternoon tea or after dinner.

Orange and almond shortbread

This buttery and very short shortbread is great to have on hand for guests over Christmas, and it makes a lovely gift. Play around with various nuts and citrus rinds for different flavours.

**Prep time 20 mins, cook 50 mins
(plus resting, cooling)**

Makes about 26

- 300 gm blanched almonds
- 200 gm plain flour, sieved
- 160 gm (1 cup) pure icing sugar, sieved, plus extra for dusting
- 1 tsp baking powder
- 250 gm chilled butter, diced
- 1 egg and 2 yolks
- Finely grated rind of 1 orange

1 Line a 18cm x 28cm slice tin with baking paper.

Process almonds in a food processor until finely ground, then transfer to a bowl with flour, icing sugar, baking powder and 1 tsp fine salt. Add butter and rub in with your fingertips to form fine crumbs. Add egg, yolks and half the rind and mix to combine without overworking the dough. Transfer dough to slice tin, pressing evenly over tray, then cover with a piece of baking paper and rub pastry evenly into the corners using a small bottle, side of a cup, or small wooden dowel, then refrigerate to rest (30-40 minutes).

2 Preheat oven to 180C and bake shortbread, turning pan occasionally during cooking, until golden (40-50 minutes). Remove from oven and cool for 10 minutes then, using a 6cm round cutter, cut shortbread in rows in the tin, starting with a round, then overlapping by about half each time to form crescents, removing each as you go. Set aside to cool.

3 Meanwhile, combine remaining rind with icing sugar in a bowl and mix, and sieve mixture heavily over biscuits and serve. Biscuits will keep in an airtight container for up to 3 days. ●



MORE ONLINE

There's more of the sweet stuff online. We've rounded up our best-ever Christmas puddings for your family feast's big finale:

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SHORTBREAD

Dinner plate in Ash from Mud Australia.

Gold lustre candle holder (used as glass) from Orson & Blake.

Brass spoon from Lightly. All other props stylist's own. Stockists p207.

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OYSTER PERPETUAL LADY-DATEJUST 28



OFFICIAL ROLEX RETAILERS:

SYDNEY – J FARREN-PRICE, TEL. 02 9231 3299; LK BOUTIQUE, MARTIN PLACE (ROLEX BOUTIQUE), TEL. 02 9236 0411; LK BOUTIQUE, THE STAR, TEL. 02 9518 9499; SWISS CONCEPT, TEL. 02 9221 6288; THE HOUR GLASS, TEL. 02 9221 2288 **MELBOURNE** – GRIMA (ROLEX BOUTIQUE), TEL. 03 9663 3303; LK BOUTIQUE, CROWN (ROLEX BOUTIQUE), TEL. 03 8614 1160; THE HOUR GLASS, TEL. 03 9650 6988 **ADELAIDE** – J FARREN-PRICE, TEL. 08 8223 2787 **BRISBANE** – LANGFORDS JEWELLERS (ROLEX BOUTIQUE), TEL. 07 3210 0614; THE HOUR GLASS, TEL. 07 3221 9133 **CAIRNS** – WATCHES OF SWITZERLAND, TEL. 07 4031 5766 **PERTH** – SMALES JEWELLERS, TEL. 08 9382 3222; WATCHES OF SWITZERLAND, TEL. 08 9322 8800.